

# RULES FOR ALL EXHIBITORS

## \*\*\*IMPORTANT NOTICE FOR 2011\*\*\*

The Farm Show will NOT 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 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 injury to people and/or animals and/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, except where judging is occurring.
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. 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.
14. **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.
15. **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.**
16. 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.
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

The Farm Show will NOT mail premium (prize) checks this year. 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) SASE 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 7. Exhibits may be picked up between 1:00 p.m. and 2:00 p.m. on Sunday, August 14. 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.**  
\*The BEST OF SHOW rosette winner for each section will be chosen by the judges from blue ribbon winners.

**SPECIAL BAKING CONTESTS**  
See Department 22 Section 305  
Apple Pie Contest    Angel Food Cake Contest  
Hershey Cake Contest    Special Baking Contest

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

### Class QUICKBREADS

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 | 12. Whole Wheat            |
| 10. Rye Bread   | 13. Machine - 1 pound loaf |
| 11. White Bread | 14. Any other yeast bread  |

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

- |  |                          |
|--|--------------------------|
| 15. Cinnamon Rolls                                   | 17. Whole Wheat Rolls    |
| 16. White 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 – NOTICED
26. Decorated cake – Judged on decoration, need not be real cake, but MUST use icing.

### EGG CAKES – Noticed

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

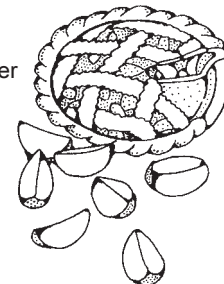
### COOKIES – 6 specimens

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

### NOODLES 48. Half pound dried

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

49. Apple
50. Berry
51. Cherry
52. Peach
53. Any other single-crust pie
54. 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 previous pages.
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

**NEW AWARDS  
BALL® FRESH PRESERVING AWARD  
PRESENTED BY  
BALL® & KERR® FRESH PRESERVING PRODUCTS**

**Proof of purchase for Ball® pectin  
is required at time of entry.**

**Jarden Home Brands**, marketers of Ball® and Kerr® Fresh Preserving Products, is proud to recognize today's fresh preserving (canning) enthusiasts. First and Second Place Awards will be sent to individuals judged as the best in four designated categories. Judges will select the two best entries for Fruit (Dept. 15, Section 2, Classes 1-17), Vegetables (15 -2-Classes 18-33), Pickles (15-2-Classes 43-53), and Soft Spread (15 -3-Classes 1-33) categories. Entries must be preserved in Ball® Jars sealed with Ball® Lids and Bands, or Ball® Collection Elite® Jars sealed with Collection Elite® Lids and Bands, or preserved in Kerr® Jars sealed with Kerr® Lids and Bands. In addition, soft spread entries must be prepared using Ball Pectin: Original, No Sugar Needed or Liquid.

**First-place entries** in the 4 categories will receive 2 five-dollar coupons for Ball® or Kerr® Fresh Preserving Products + 1 free (up to \$4 value) coupon for Ball Pectin.

**Second-place entries** in the 4 categories will receive 1 five-dollar (\$5) coupon for Ball® or Kerr® Fresh Preserving Products + 1 free (up to \$4 value) coupon for Ball Pectin.

**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 previous pages.
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

**JELLIES**

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

**JAMS**

17. Blackberry
18. Blueberry
19. Cherry
20. Peach
21. Plum
22. Black Raspberry
23. Red Raspberry
24. Strawberry
25. Any other jam

**MARMALADE**

26. Any flavor

**PRESERVES and CONSERVES**

27. Apricot
28. Cherry
29. Peach
30. Pear
31. Plum

**DEPT. 15 SECT. 3 PRESERVES (CONT.)**

- 32. Strawberry
- 33. Any other preserve or conserve

**SYRUPS**

- 34. Fruit Syrup
- 35. Maple Syrup

**DEPT. 15 SECT. 4 HOSPITALITY DISPLAYS**

- 1. Refer to Rules for all Exhibitors (Page 21) and to rules for Dept. 15 on previous pages.
- 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 1  
APPLE PIE CONTEST**



**THE 24<sup>TH</sup> 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, must be brought to the Farm Products Building between 1 and 4 p.m. on Sunday, August 7.**

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

The first place winner is eligible to enter an apple pie in the BLUE RIBBON APPLE PIE CONTEST at the 2012 PA STATE FARM SHOW competition.


- 1. Open to any PA resident who **has NOT won first place at any other fair in 2011**; 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 (consistency, doneness, moistness, flavor)	25 points
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	2nd	3rd	4th	5th
\$500.00	\$250.00	\$100.00	Ribbon	Ribbon

DEPT. 22 SECT. 305 CLASS 2  
ANGEL FOOD CAKE



**THE 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, must be brought to the Farm Products Building between 1 and 4 p.m. on Sunday, August 7, 2011.**

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

The first place winner is eligible for the 2012 PA STATE FARM SHOW competition.

- Open to any PA resident who **has NOT won first place at any other fair in 2011**; 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 an Angel Food cake made from "scratch."
- 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.
- Any cake entry that requires refrigeration after baking will NOT be accepted for food safety reasons.
- Cake must be submitted for judging on cardboard (no doily required).
- 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.**
- Judging Criteria:

Flavor ( <i>smell, taste, flavoring</i> )	30 points
Inside Characteristics ( <i>texture, lightness</i> )	25 points
Overall Appearance ( <i>surface, size, color</i> )	20 points
Creativity	15 points
Topping, Icing or Decoration	<u>10 points</u>
	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.*

**Have you ever been to a real, live auction?  
Join us for the annual Baked Goods Auction  
at 7:00 p.m. on Monday  
in the Farm Products Building.  
Buy the best goodies that  
Butler County has to offer!**

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



**2011 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, must be brought to the Farm Products Building between 1 and 4 p.m. on Sunday, August 7.**

Butler Farm Show Premiums:		
1st	2nd	3rd
\$25.00	\$20.00	\$15.00

The first place winner is eligible for the 2012 PA STATE FARM SHOW competition.

- Open to any PA resident who **has NOT won first place at any other fair in 2011**; 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 ( <i>aroma, taste, balance of flavors</i> )	30 points
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 ( <i>taste, texture, even color</i> )	<u>10 points</u>
	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**



**2011 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,  
must be brought to the Farm Products Building  
between 1 and 4 p.m. on Sunday, August 7.**

Butler Farm Show Premiums:  
1st 2nd 3rd  
\$20.00 \$15.00 \$10.00

The first place winner is eligible for the  
2012 PA STATE FARM SHOW competition.

- Exhibitor must be a PA resident (*age 8 through and including 18 ONLY*) who **has NOT won first place at any other fair in 2011**; 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* 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 ( <i>aroma, taste, balance of flavors</i> )	30 points
Texture ( <i>moist &amp; tender crumbs; not soggy or dry</i> )	25 points
Inside Characteristics ( <i>even grain, evenly baked, no air pockets</i> )	20 points
Outside Characteristics ( <i>consistent shape/size/surface; overall appeal</i> )	15 points
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 7.**

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

**STICKY BUNS Ingredients**

- 1 (.25 ounce) package active dry yeast
- 1/4 cup warm water (110 degrees F/45 degrees C)
- 1/2 cup + 2 Tablespoons buttermilk, room temp.
- 1 egg
- 2-3/4 cups unbleached all-purpose flour, divided
- 2 Tablespoons butter, softened
- 2 Tablespoons white sugar
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 Tablespoon butter, softened
- 1/4 cup brown sugar
- 1 Tablespoon ground cinnamon
- 1/4 cup butter, melted
- 1/4 cup packed brown sugar
- 3 Tablespoons raisins
- 1/3 cup chopped pecans

**Directions**

In a large bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes. Preheat oven to 375 degrees F (190 degrees C).  
Combine the yeast mixture with the buttermilk, egg, 1 1/4 cups flour, 1 Tablespoon softened butter, 2 Tablespoons sugar, baking powder and salt; stir well to combine. Stir in the remaining flour, 1/2 cup at a time, beating well after each addition. Dough should remain soft and slightly sticky. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.  
Roll into a 12 x 7 inch rectangle. Spread with 1 Tablespoon softened butter and sprinkle with 1/4 cup brown sugar and 1 Tablespoon cinnamon. Roll up, beginning at wide side. Seal well by pinching the seams. Cut roll into 12 slices.  
Coat 9 inch round cake pan with 1/4 cup melted butter, 1/4 cup brown sugar, 3 Tablespoons raisins and 1/3 cup chopped pecans. Place dough slices in pan, leaving a small space between slices. Cover and let rise until doubled.  
Bake in a preheated oven for about 30 minutes. Let cool 10 minutes then invert pans onto a 12 inch by 12 inch cardboard that has been covered with foil. When cool, wrap in plastic wrap to keep fresh.