

**V' Fresh Preserving
AWARD**

2018 Award Announcement

**BALL® Fresh Preserving AWARD
FOR YOUTH LEVEL**

Presented by:

BALL® & KERR® Fresh Preserving PRODUCTS

Newell Brands Inc., marketers of Ball® and Kerr® Fresh Preserving Products, is proud to recognize today's fresh preserving (canning) enthusiasts. An award for 1st place will be presented to the individual whose home canned entry is selected the best in the category.

A panel of judges will select the best entry in each category for Fruits, Vegetables, Pickles, and Soft Spreads. Entries must be preserved in Ball® Jars sealed with Ball® Lids and Bands specifically designed for home canning, or preserved in Kerr® Jars sealed with Kerr® Lids and Bands specifically designed for home canning. In addition, entries in the soft spread category must be prepared using Ball® Pectin: Classic, Low or No-Sugar Needed or Liquid. Proof of pectin purchase in the form of a receipt or product UPC must be submitted with entry.

Entries from each category honored with a First Place award will receive:

- One (1) Five-Dollar (\$5) Coupon for Ball® or Kerr® Fresh Preserving Products and One (1) Free (up to \$6 value) Coupon for Ball® Pectin.

2018 Award Announcement

**BALL® Fresh Preserving AWARD
FOR ADULT LEVEL**

Presented by:

BALL® & KERR® Fresh Preserving PRODUCTS

Newell Brands Inc., marketers of Ball® and Kerr® Fresh Preserving Products, is proud to recognize today's fresh preserving (canning) enthusiasts. An award for 1st and 2¹ place will be presented to the individual whose home canned entry is selected the best in the category.

A panel of judges will select the best entry in each category for Fruits, Vegetables, Pickles, and Soft Spreads. Entries must be preserved in Ball® Jars sealed with Ball® Lids and Bands specifically designed for home canning, or preserved in Kerr® Jars sealed with Kerr® Lids and Bands specifically designed for home canning. In addition, entries in the soft spread category must be prepared using Ball® Pectin: Classic, Low or No-Sugar Needed or Liquid. Proof of pectin purchase in the form of a receipt or product UPC must be submitted with entry.

Entries from each category honored with a First Place award will receive:

- Two (2) Five-Dollar (\$5) Coupons for Ball® or Kerr® Fresh Preserving Products and One (1) Free (up to \$6 value) Coupon for Ball® Pectin.

Entries designated Second Place from each category will receive:

- One (1) Five-Dollar (\$5) Coupon for Ball® or Kerr® Fresh Preserving Products and One (1) Free (up to \$6 value) Coupon for Ball® Pectin.



2018 JUDGING GUIDELINES

APPOINTING JUDGES

1. A minimum of three judges should be impaneled. Include one person with food preservation training: Extension Agent, Teacher or Master Food Preserver.
2. Individuals may not act simultaneously as both judge and contestant in the Ball® Fresh Preserving Award program.
3. The following publications are recognized as authorities in safe food preservation. Judges may use them to validate quality criteria of entries. Information in these references may differ slightly; each book is correct and safe.
 - "Ball Blue Book® Guide to Preserving," copyright 2012, 2013, 2014, 2015, 2016
 - "Ball® Complete Book of Home Preserving," copyright 2006, 2012
 - "The All New Ball® Book of Canning and Preserving," copyright 2016
 - "USDA Complete Guide to Home Canning," Bulletin No. 539, reprint 2009

ENTRANT ELIGIBILITY

1. Eligible entries must be preserved in the same brand of jar and lid: Ball® Jar sealed with a Ball® Lid & Band specially designed for home canning, or Kerr™ Jar sealed with a Kerr™ Lid & Band specially designed for home canning.
2. Entries in the Soft Spread category must be prepared using Ball® Pectin: Classic, Low or No-Sugar, or Liquid. Proof of pectin purchase by receipt or product UPC is required.
3. Entries must be labeled with product name, date of preparation, processing method, and processing time.
4. All preserved foods must be prepared within a one-year (1 year) period prior to the judging date.

QUALITY CRITERIA

***** Safety is of utmost importance. Any entry not in compliance with judging guidelines or exhibiting spoilage must be disqualified. Quality criteria are based on visual judging only. Refrain from tasting preserved food as part of the Ball® Fresh Preserving Award program. *****

1. FILLED JAR

- Headspace must correspond to instructions from the reference guides listed. The top of the finished recipe or liquid covering produce must provide adequate headspace as stated in approved guidelines.
- Air bubbles must be kept to a minimum. (Gas bubbles denote spoilage and can be identified by movement of bubbles to the surface of the product while the jar is stationary. Products indicating the presence of gas bubbles must be disqualified.)
- Bands should remain on the jars while in transit to the fair event. Remove bands carefully to determine if the headspace is correct. Replace bands for product display.

2. HEAT PROCESS

- Methods used to heat process food must comply with current preserving guidelines as stated in the approved reference guides. The boiling water process for high-acid food and pressure process for low-acid food are the only recommended methods to preserve food in jars for shelf storage.
- Time for correctly heat processing food varies depending on each specific recipe or food type. Processing time must be in agreement with the approved reference guides.

3. PRODUCT APPEARANCE

- Produce should be free from blemishes, disease, and spoilage. Recipes prepared with stems, pits and peels intact are acceptable if the recipe is in keeping with approved guidelines.
- Liquid must be clear and free from cloudiness and small particles unless the inherent characteristics of ingredients effect product clarity.
- Color of the finished product should be as close as possible to its natural characteristics or that for cooked product.
- Texture is affected by heat processing; however, the finished product should not easily break down or appear over-cooked.
- Ingredients should retain their shape and size based on the type and preparation method. Ingredients should be cut in uniform pieces and packed evenly into each jar, allowing adequate room for liquid to circulate throughout the jar during processing.



ANGEL FOOD CAKE CONTEST RULES

1. Open to any individual who is a Pennsylvania resident.
2. Entrants may **NOT** have won 1st place in this Angel Food Cake contest at any other fair in 2018.
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. 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.
6. The entire Cake entry must be submitted for judging on cardboard. (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 8-1/2" x 11" size paper*). Entrant’s name, address and phone # must be printed on the back of all the pages. (All recipes and cakes will become the property of the Fair or PA Farm Show and will not be returned.)
8. Judging will be based on the following 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

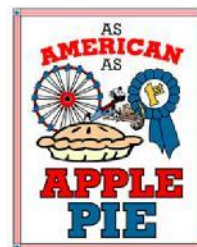
PRIZES: 1st = \$25 2nd = \$15 3rd = \$10

First Place Winner is eligible for the 2019 PA Farm Show competition.
Prizes for the PA State Angel Food Cake Winners: 1st = \$500 2nd = \$250 3rd = \$100
Sponsors: Pennsylvania’s Egg Farmers & PA State Association of County Fairs

Premium	1st--\$10.00	2 nd -- \$15.00	3 rd --\$10.00
Fee \$1.50	Dept 22	Section 3	Class 800

2018 Participating Fair and 2019 PA Farm Show
 Contest Rules
 PSACF Release: January 2018

BLUE RIBBON APPLE PIE CONTEST



INSTRUCTIONS TO BE USED BY FAIRS AT THEIR 2018 EVENT

Each county/local fair is encouraged to conduct a 31th Annual Blue Ribbon Apple Pie Contest at their 2018 event. Listed below are the criteria which we would like each fair to use in their contest. 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 2019 PENNSYLVANIA FARM SHOW.

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

1. Open to any individual 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 2018.
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 crusted apple pie and it can have a variety of fillings.
4. The entire pie must be submitted for judging in a disposable pie pan. (All pans, plates and dishes are considered to be disposable and will not be returned.)
5. 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.)
6. 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.
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	<u>10 points</u>
TOTAL	100 Points

NOTE:

Creativity is essential to a varied competition. Do not limit your contest to a "traditional" two-crust apple pie. We are looking for a variety of fillings in the pies; the pie must include at least 60% apples in the filling.

The recipe for the pie and pie crust will also need to be submitted when entering at the Pennsylvania Farm Show.

Each Fair must sign a Certification Form verifying the winning apple pie baker, and this person will be eligible to enter the state competition at the 2019 Farm Show.

NOTE: If an individual has already won 1st place at another fair in 2018 for this Blue Ribbon Apple Pie contest, that individual is now considered qualified through that Fair to compete at the 2019 PA Farm Show and is no longer eligible to enter this contest at any upcoming Fairs.

Premiums for the 2019 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		

At the PENNSYLVANIA FARM SHOW level, this contest is sponsored by:
The Pennsylvania State Association of County Fairs

Premium	1st--\$10.00	2 nd -- \$15.00	3 rd --\$10.00
Fee \$1.50	Dept 22	Section 3	Class 811

PSACF Release: January 2018



2018 HOMEMADE CHOCOLATE CAKE CONTEST
SPONSORED BY: PA State Association of County Fairs

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 2018.
3. Entry must be a layered chocolate cake made from "scratch". Pre-made mixes are not acceptable ingredients.
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 8-1/2" 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.)*
8. 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
<i>(aroma, taste, good balance of flavorings)</i>		
Texture	25	points
<i>(moist and tender crumb; not soggy or dry)</i>		
Inside Characteristics	20	points
<i>(even grain, evenly baked; free from air pockets)</i>		
Outside Characteristics	15	points
<i>(consistent shape/size/surface; overall appeal)</i>		
Frosting	10	points
<i>(taste, texture, even color)</i>		

TOTAL **100 points**

First Place Winner is eligible for the 2019 PA Farm Show competition.

Premiums for the 2019 PA FARM SHOW competition

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

Fourth Place – Rosette Ribbon

Fifth Place – Rosette Ribbon *Released by PA State Association of County Fairs: January 2018*

Premium	1 st --\$10.00	2 nd -- \$15.00	3 rd --\$10.00
Fee \$1.50	Dept 22	Section 3	Class 800



2018 PA Preferred™ Junior Baking Contest Cookies, Brownies and Bars

The goal of the PA Preferred™ Baking Contest is to encourage young people across the Commonwealth to participate in Pennsylvania’s agricultural fairs by showcasing Pennsylvania grown and produced products in their contest entries.

RULES:

1. Participant must be an individual amateur baker (ages 8 through 18) who is a Pennsylvania resident. One entry per person.
2. **Entrants may NOT have won 1st place in this PA Preferred™ Junior Baking contest at any other fair in 2018.**
3. Entry must be a plate of six (6) individual sized portions of the baked entry item.
4. Entries must be made from scratch. Premade mixes are not acceptable ingredients.
5. At least two (2) PA Preferred™ ingredients must be used in the recipe. Some 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. **The PA Preferred™ ingredients must be listed clearly in the ingredient list, specifying the ingredients and the company that made/grew them** (ex: PA Preferred Milk – Galiker’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 papreferred.com. 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.

10. Judging Criteria:

Flavor	30 points
<i>(aroma, taste, good balance of flavorings)</i>	
Texture	25 points
<i>(appropriate for the type of cookie, brownie or bar)</i>	
Inside Characteristics	20 points
<i>(even grain, evenly baked; free from air pockets)</i>	
Outside Characteristics	15 points
<i>(uniform size, shape, appearance; overall appeal)</i>	
Creativity	10 points
TOTAL	100 points

*First Place Winner is eligible for the **2019 PA Farm Show** competition.*

Premiums for the **2019 PA FARM SHOW** competition

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

Fourth Place – Rosette Ribbon Fifth Place – Rosette Ribbon

SPONSOR: PA Preferred™

Released by PA State Association of County Fairs: January 2018

Premium	1st--\$20.00	2 nd -- \$15.00	3 rd --\$10.00	Ages 8 through and including 18 years
Fee \$2.00	Dept 22	Section 3	Class 811	

2018 Participating Fair and 2019 PA Farm Show Contest Rules