

77th
Plainfield Farmers Fair
2026 PREMIUM FAIR BOOK

SPECIAL CONTESTS

BLUE RIBBON APPLE PIE CONTEST

Rules:

1. Open to any individual who is a Pennsylvania resident. One entry per person.
2. Entrants may NOT have won 1st place in this Blue Ribbon Apple Pie Contest at any other fair this year.
3. Entry must 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 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 an 8 1/2 x 11" paper. The receipt must list all 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 and will NOT be returned.)
6. Refrigeration is NOT available at the Fair. Entries that require refrigeration after baking must indicate so in the recipe. This entries will not be sold, auctioned or otherwise distributed for consumption after judging for food safety reasons.

Judging will be based on the following criteria -

1. **Flavor:** 30 points
2. **Filling:** consistency, doneness, moistness, and flavor - 25 points
3. **Crust:** color, flavor, texture, doneness - 20 points
4. **Overall appearance:** 15 points
5. **Creativity:** 10 points

Premiums

- 1st place - \$100
- 2nd place - \$75
- 3rd place - \$50
- 4th place - \$25
- 5th place - \$10

HOMEMADE CHOCOLATE CAKE CONTEST

SPONSORED BY: PA State Association of County Fairs

Rules

1. Participant must be an individual amateur baker who is a PA resident. One entry per person.
2. Entrants may NOT have won 1st place in this Homemade Chocolate Cake Contest at any other fair this year.
3. Entry must be a layered chocolate cake made from "scratch". Pre-made mixes are NOT acceptable ingredients. All ingredients and decorations must be edible. A layer cake must be two or more layers stacked vertically with each layer being separated by a suitable edible filling after baking. The inclusion of non-edible objects (glassware, dowel sticks, wire, etc) to support the cake or decorations is not permitted.
4. Entry must be frosted and frosting must be made from "scratch".
5. Cake recipe must feature chocolate or cocoa as main ingredient.
6. The entire cake 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 entry, printed on one side of 8 1/2 by 11 inch paper. Recipe must list all ingredients, quantities, and the preparation instructions. Entrant's name, address & phone number must be printed on the backside of all the pages. (All recipes and cakes will become the property of the Fair and will NOT be returned.)
8. Refrigeration is NOT available at the Fair. Entries that require refrigeration after baking must indicate so in the recipe. These entries will not be sold, auctioned or otherwise distributed for consumption after judging for food safety reasons.

Judging will be based on the following criteria

- Flavor (aroma, taste, good balance of flavorings) - 30 points
- Texture (moist and tender crumb; not soggy or dry) - 25 points
- Inside characteristics (even grain, evenly baked; free from air pockets) - 20 points
- Outside characteristics (Consistent shape/size/surface; overall appeal)- 15 points
- Frosting (taste, texture, even color) - 10 points

Premiums

- 1st place - \$100
- 2nd place - \$75
- 3rd place - \$50

- 4th place - \$25
- 5th place - \$10

PA Preferred™ Junior Baking Contest

Cookies, Brownies & Bars

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

Rules

1. Participant must be an individual amateur baker (age 8 through 18 years old) who is a PA resident. One entry per person.
2. Entrants may NOT have won 1st place in this PA Preferred™ Junior Baking Contest at any other fair this year.
3. Entry must be a plate of six (6) individual sized portions of the baked entry item.
4. Entry 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 pan, plates and dishes are considered to be disposable and will NOT be returned.)
7. Recipes must be submitted with entry, printed on one side of 8 1/2 by 11 inch 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 - Galliker's brand). Entrant's name, age, address & phone number must be printed on the backside 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. Refrigeration is NOT available at the Fair. Entries that require refrigeration after baking must indicate so in the recipe. These entries will not be sold, auctioned or otherwise distributed for consumption after judging for food safety reasons.

Judging will be based on the following criteria -

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

Premiums

- 1st place - \$50
- 2nd place - \$40
- 3rd place - \$30
- 4th place - \$20
- 5th place - \$10

ANGEL FOOD CAKE CONTEST

Sponsors: Pennsylvania's Egg Farmers & PA State Association of County Fairs

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 this year.
3. Entry must be an Angel Food Cake made from "scratch". The inclusion of non-edible objects, (glassware, dowel sticks, wire, etc) to support the cake or decorations is not permitted.
4. PA 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 carton.
5. Refrigeration is NOT available at the Fair. Entries that require refrigeration after baking must indicate so in the recipe. These 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 any 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 the page. (All recipes and cake will become property of the Fair and will NOT be returned).

Judging will be based on the following criteria -

- Flavor (smell, taste, flavoring) - 30 points
- Inside characteristics (texture and lightness) - 25 points
- Overall appearance (surface, size, color)- 20 points
- Creativity - 15 points
- Topping, Icing or Decoration - 10 points

Premiums -

- 1st place - \$100
- 2nd place - \$75
- 3rd place - \$50
- 4th place - \$25
- 5th place - \$10

FRUIT QUICK BREAD CONTEST

Rules:

1. One loaf of quick (non-yeast) bread baked in a 8" x 4" or 9" x 5" pan and displayed on a paper plate or cardboard.
2. Recipe must include at least one cup or more of any fruit or combination of fruits.
3. Recipe must accompany the entry.

Judging will be based on the following criteria -

- Flavor
- Inside characteristics (texture and doneness)
- Overall appearance
- Creativity

Premiums -

- 1st place - \$25
- 2nd place - \$20
- 3rd place - \$15
- 4th place - \$10
- 5th place - \$5

VEGETABLE QUICK BREAD CONTEST

Rules:

4. One loaf of quick (non-yeast) bread baked in a 8" x 4" or 9" x 5" pan and displayed on a paper plate or cardboard.
5. Recipe must include at least one cup or more of the following PA grown vegetables: asparagus, beans, beets, broccoli, cabbage, carrots, cauliflower, celery, cucumber, greens, eggplant, garlic, horseradish, leeks, onion, parsley, peas, pepper, pumpkin, spinach, summer squash, zucchini, sweet corn, sweet potatoes, tomatoes, turnip or winter squash.
6. Recipe must accompany the entry.
7. Individual must be a Pennsylvania resident.

Judging will be based on the following criteria -

- Flavor - 25 points
- Inside characteristics (texture and doneness) - 35 points
- Overall appearance - 30 points
- Creativity - 10 points

Premiums -

- 1st place - \$25
- 2nd place - \$20
- 3rd place - \$15
- 4th place - \$10
- 5th place - \$5

YEAST BUN CONTEST

Rules

1. Open to any individual who is a Pennsylvania resident. One entry per person.
2. Entry must consist of 6 dessert type buns (no dinner roles) made from scratch and displayed on a foil-covered cardboard. Plates/dishes will not be returned.
3. Any entry that requires refrigeration after baking will not be accepted. No whipping cream, frozen toppings, cream cheese, custards, etc. All entries become property of the Plainfield Farmers Fair.
4. Recipe printed on one side of an 8 1/2" x 11" size paper must be submitted with the entry. Include name, address and phone number on reverse side of the recipe sheet.

Judging will be based on the following criteria -

- Flavor
- Inside characteristics (texture and doneness)
- Overall appearance
- Creativity

Premiums

- 1st place - \$50
- 2nd place - \$40
- 3rd place - \$30
- 4th place - \$20
- 5th place - \$10

CROP ART CONTEST

Crop art and butter sculpture are popular agriculture art forms, over 100 years old. In order to promote & advance agriculture business interests after the Civil War, many midwestern towns held extravagant expositions to show just how abundant and available food was thanks to both the fertile land and modern technology.

Rules:

1. The premise of the artistic challenge is straightforward: Create an artwork covered completely with only naturally colored seeds. This contest calls for entrants to create a piece of artwork entirely out of dry seeds and beans.
2. Entries in this category would include (but are not limited to) portraits, landscapes and other pictures that would normally be painted.
3. The natural color of the seeds and beans provides the only pigment to the picture as no paint or dyes are allowed.
4. No portion of the seedpod is to be used in the artwork and no weeds.
5. The artwork is to be completely and exclusively created from whole and unadulterated naturally colored seeds and beans.
6. Seeds should be affixed permanently to the flat surface with a clear or invisible adhesive. No shellac or polyurethane coatings.
7. Seed portion of artwork must be less than 3/4" thick. For example, if work is mounted on a 1/2" thick board, the total thickness of the entry must be less than 1 1/4".
8. Seeds may be layered or partially layered on top of one another as long as the total thickness doesn't exceed 3/4".
9. Crop Art pictures are no larger than 400 square inches in area and mounted on a stiff flat board such as plywood. It is not necessary that the board be rectangular.
10. Pictures may have frames, but frames are not required.
11. No portion of the mounting board is to be visible. Mounting board must be completely covered with seeds.
12. There should not be glass or plastic covering the artwork.
13. An unsigned 4" x 6" card must accompany the artwork with names of the seeds used in the artwork clearly and neatly identified.

Judging will be based on the following criteria -

- Overall artistic merit
- Cleverness of subject
- Technique
- Originality
- Skill

Premiums -

- 1st place - \$25
- 2nd place - \$20
- 3rd place - \$15
- 4th place - \$15
- 5th place - \$15

QUILT SQUARE CHALLENGE

Quilters Choice Design / Pattern

Rules

1. Colors: lilac, lavender, shades of purple, white
2. 1/4" seams throughout
3. Finished square measurement 12 1/2"
4. Questions: Dee Keyser 610-657-9689
5. All squares become the property of the fair.

Premiums

- 1st place - \$25
- 2nd place - \$20
- 3rd place - \$15
- 4th place - \$15
- 5th place - \$15

Class 9:

- A. Quilt Block - Youth 8-13 - Hand Sewn
- B. Quilt Block - Youth 8-13 - Machine Sewn
- C. Quilt Block - Youth 14-18 - Hand Sewn
- D. Quilt Block - Youth 14-18 - Machine Sewn
- E. Quilt Block - Adult - Hand Sewn
- F. Quilt Block - Adult - Machine Sewn
- G. Quilt Block - Adult - Hand Sewn / Appliqué
- H. Quilt Block - Adult - Machine Sewn / Appliqué

Prayer Patch

*God, you are the Master Quilter,
Who loves me and gently stitches the
patches back on after I have fallen.*

*You pick up the pieces when I get
discouraged and lonely.*

Even though I may be different from my

*family and friends,
may I not forget that you are the
Thread of Life
that holds our lives together.*

*May my life Quilt reflect You,
The loving Master Quilter of all creation.*

- Jacinda Martin

PSACF SPECIAL APRON CONTEST

Rules

1. Exhibitor must be a resident of Pennsylvania. One entry per person.
2. Apron details: Primary fabric should be themed material showcasing fairs and/or carnivals. Either half apron or bib apron made this year.
3. Entries should be entered as Department 22 - domestic & fine art.
4. Entries to be judged on workmanship, worth of article, appropriateness, of material and design, based on the judging criteria below.

Judging Criteria

- Overall appearance - 25 points
- Creativity - 25 points
- Workmanship / suitability - 30 points
- Design / color - 20 points

Premiums

- 1st place - \$50
- 2nd place - \$40
- 3rd place - \$30
- 4th place - \$20
- 5th place - \$10

First place winner will be eligible to enter their apron in the following years PA State Farm Show Contest.

Questions: Martha Ebersole - mebasket@embargmail.com or 717-834-4435