

DEPARTMENT 15 - HOME PRODUCTS

SUPERINTENDENT • Anna Boylstein • 724-841-4136

COMMITTEE: Beth Flick, Becky Karns,
Chris & Julie Maloney, Chris Worst

ENTRY DROP OFF: ONE DAY ONLY
THURSDAY, JULY 2 - 4:00 PM - 7:00 PM
at the Arts & Crafts Building.

Entry tags are available at the Fair Office in June.

JUDGING: FRIDAY, JULY 3

Judging area will be closed during judging.

ENTRY PICK UP: SUNDAY, JULY 12 - 1:00 PM - 3:00 PM

*Anyone removing their exhibits
before 1:00 PM will forfeit their premiums.*

Tags with claim checks will be furnished.

Please print clearly and press hard to go thru the three sheets.

**Exhibitors are to place the tag securely on the article
and keep the claim check to identify and
pick up articles at the close of the Fair.**

**GENERAL ENTRY FORMS ARE NO LONGER REQUIRED
BUT ARE AVAILABLE IN THE BACK OF THIS BOOK OR ONLINE
IF YOU WANT TO USE ONE FOR PERSONAL REFERENCE.**

**The Fair Association will not be responsible
for loss or damage of any exhibit,
or improper entry tags made by the exhibitor.**

Exhibitors must be assigned a "BUTLER FAIR EXHIBITOR
NUMBER." Please check the registration desk
or call ahead to the office for your number
or if you need to be assigned a number.

GENERAL INFORMATION

1. It is the purpose of the Fair Management to build up the Home Economics Department. Suggestions for new classifications will be gladly received for future consideration.
2. All products must have been made by the exhibitor. Premiums will not be paid for commercial products.
3. Exhibitors permitted to make only one entry per class.
4. **Professional cooks or bakers are NOT permitted to enter. (If you derive income from baking or cooking, you are considered a professional.)**
5. All articles must be made and owned by the exhibitor and shall have been completed within the past year. When there is any doubt, an affidavit may be required.
6. All articles having taken a previous premium at the Big Butler Fair can be entered for exhibition only.
7. Judges are at liberty to refuse premiums on unworthy exhibits. All exhibits must come up to the standard prescribed for them by the judge. No premium will be awarded to a poor or unworthy article even though it be the best in its class or the only one in its class.
8. There are no entry fees in this Department.
9. Exhibits not claimed by 3:00 PM Sunday, July 12, may become the property of the Fair Association.

Exhibitor Passes are issued for livestock exhibitors ONLY.

DEPT. 15 SECT. 1 BAKED PRODUCTS

A rosette will be awarded to the "Best of Show."

*To be judged on flavor, lightness,
general appearance, and crumb.*

RULES

1. All entries must be made from "scratch." Products made from mixes or using canned icings or canned fillings will be disqualified.
2. ANY PRODUCTS NEEDING REFRIGERATION, INCLUDING CHEESE CAKES, WILL NOT BE ACCEPTED.
3. All food must be in disposable containers or plates. No glass or ceramic dishes will be accepted.

CLASS	1st	2nd	3rd
BREADS	\$8.	\$6.	\$5.
To consist of 1 rectangular loaf, approximately 4" x 8" x 5", wrapped in plastic bag.			
1. Banana		5. White Bread	
2. Nut Bread		6. Whole Wheat Bread	
3. Rye Bread		7. Any Other	
4. Sourdough			
ROLLS	\$8.	\$6.	\$5.
To consist of 6 rolls of uniform shape and size, wrapped in plastic bag.			
8. Biscuits		11. Scones	
9. Cinnamon Rolls		12. White Rolls	
10. Muffins		13. Whole Wheat Rolls	
14. Basket of fancy Yeast Rolls—to contain 3 different shapes.			
BREAD MACHINE BREADS	\$8.	\$6.	\$5.
15. Quick Bread		16. Yeast Breads	
BUTTER CAKE, ICED	\$8.	\$6.	\$5.
17. Chocolate		19. Yellow	
18. White		20. Any Other	
EGG CAKE, NOT ICED	\$8.	\$6.	\$5.
21. Angel Food		23. Sponge	
22. Chiffon			
SPECIAL CAKES	\$8.	\$6.	\$5.
24. Birthday		25. Special Occasion	
26. CUP CAKES (6)	\$5.	\$3.	\$2.
PIES	\$8.	\$6.	\$5.
Judged on texture of crust and flavor and consistency of filling.			
27. Blackberry		30. Pecan	
28. Cherry		31. Any Other	
29. Peach			
32. COBBLER	\$8.	\$6.	\$5.
CANDY, 6 pieces	\$6.	\$5.	\$3.
33. Chocolate Covered		36. Peanut Brittle	
34. Chocolate Fudge		37. Molded Chocolate	
35. Light Fudge			
COOKIES, 6 cookies	\$5.	\$3.	\$2.
38. Bar Cookies		41. Rolled Cookies	
39. Dropped Cookies		42. Sliced or Iced Box Cookies	
40. Filled Cookies			
DIABETIC BAKED GOODS	\$8.	\$6.	\$5.
43. Quick Bread		45. Cookies	
44. Cake		46. Any Other	
47. DECORATED COOKIE JAR	\$15.	\$12.	\$9.
Judging jar only			

**ENTRIES ACCEPTED ONE DAY ONLY:
THURSDAY, JULY 2, 4 PM TO 7 PM.
ENTRY PICK UP: SUNDAY, JULY 12, 1 PM TO 3 PM.**

**~ NEW IN 2026 ~
DEPT. 15 SECT. 2
MEN'S DIVISION BAKED PRODUCTS**

*This section is offered in Memory of Paul Worst.
FOR MEN AND BOYS ONLY.*

A rosette will be awarded to the "Best of Show."

Follow the rules for Section 1, Department 15.

CLASS	1st	2nd	3rd
CAKE	\$8.	\$6.	\$5.
1. Angel Food – not iced	4. Coffee Cake		
2. Chocolate - iced	5. Any Other		
3. Yellow			
COOKIES , 6 cookies.....	\$5.	\$3.	\$2.
6. Chocolate Chip	7. Oatmeal Raisin (Paul's fav)		
PIES	\$8.	\$6.	\$5.
Judged on texture of crust and flavor and consistency of filling.			
8. Any Fruit Pie			

**DEPT. 22 SECT. 15
SPECIAL BAKING CONTESTS**

Notice Department # 22 & Section # 15 - not a mistake!

All food entered must be in disposable containers or plates.

Glass or ceramic dishes will NOT be accepted.

**ANY PRODUCTS NEEDING REFRIGERATION,
INCLUDING CHEESE CAKES, WILL NOT BE ACCEPTED.**

**DEPT. 22 SECT. 15 CLASS 1 (Page 110)
2026 PA PREFERRED® JUNIOR BAKING CONTEST
COOKIES, BROWNIES OR BARS**

**DEPT. 22 SECT. 15 CLASS 2
SPECIAL BAKING CONTEST**

Notice Department # 22 & Section # 15 - not a mistake!

PA HONEY BAKING CONTEST

Baked goods on a disposable plate,
with the recipe for the entry.

must be brought to the Art & Crafts Building
between 4 and 7 PM on Thursday, July 2.

PREMIUMS: 1st - \$18. 2nd - \$14. 3rd - \$11.

(This is a local contest only -
not eligible for State Farm Show.)

- 1. ENTRY MUST BE MADE FROM "SCRATCH" AND CONTAIN AT LEAST A HALF CUP OF PA HONEY.**
Recipe and jar of honey used in the item must be entered with the baked good. The label on the jar must show that it is PA produced.
- 2. Entry can be one 9" x 13" cake OR one standard loaf of bread OR 6 cookies, rolls or biscuits.**
- 3. 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.**
- 4. Any entry that requires refrigeration after baking will NOT be accepted for food safety reasons.**

**FIFTH ANNUAL BAKING CONTEST
DEPT. 22 SECT. 15 CLASS 3
FOLLOW THE RECIPE**

Notice Department # 22 & Section # 15 - not a mistake!

Entry consists of 6 cookies displayed on a paper plate covered with a plastic bag or plastic wrap.

ENTRIES WILL BE JUDGED ON ABILITY TO FOLLOW A RECIPE ACCURATELY TO PRODUCE A QUALITY PRODUCT.

PRIZES: 1st - \$18. 2nd - \$14. 3rd - \$11.

(This is a local contest only - not eligible for State Farm Show.)

4TH OF JULY COOKIES

RED, WHITE & BLUE PINWHEEL COOKIES

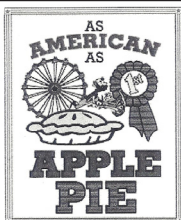
Ingredients:

- 2 1/2 cups all purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 2/3 cup butter, softened
- 3/4 cup granulated sugar
- 1 egg
- 2 teaspoons vanilla extract
- 2 Tablespoons milk
- Red and blue food coloring

Instructions:

1. Preheat oven to 325°F.
2. In a small bowl, whisk flour, baking powder, and salt together.
3. In a larger mixing bowl, beat butter and sugar together until light.
4. Beat in egg, vanilla, and milk.
5. Add flour mixture and beat until smooth.
6. Separate the dough into thirds.
7. Add about 1/2 ounce red food coloring to one third, and add 20-30 drops of liquid blue, or 1/4 ounce of blue gel color to another third. Stir them until well combined. (In order to make the dough red [not pink], you need to add quite a big amount of food coloring. If the dough seems thinner than it was, add 1-2 tablespoons more of flour. You need a dough that will roll out well.)
8. Roll each third of dough on a lightly floured piece of parchment paper to about 3/8 inch thick, and 8 x 12 inches.
9. Refrigerate dough for 30 minutes.
10. Remove cookie dough from refrigerator.
11. Lay one sheet of dough on your work surface, and flip a second sheet on top of it, peeling off the parchment paper. Repeat with the third sheet of dough.
12. Roll the dough as tightly as possible so there are no gaps between the layers, making about a 12" long log.
13. Use floss to cut 1/3 to 1/2 inch thick cookies. You can use a knife, but it will flatten the bottom side of cookie.
14. Place cookies on a baking sheet.
15. Bake about 10 minutes, until cookies are set but not browned.
16. Remove from oven, and let cool.

Select 6 cookies and put on a disposable plate covered with a bag / wrap to enter at the Big Butler Fair.



DEPT. 22 SECT. 15 CLASS 4
Notice Dept. 22 & Section 15 - not a mistake!
**THE 38TH ANNUAL BLUE RIBBON
APPLE PIE CONTEST**
SPONSORED BY
PA STATE ASSOCIATION
OF COUNTY FAIRS

BIG BUTLER FAIR PRIZES: 1st - \$75. 2nd - \$60. 3rd - \$45.

First Place Winner is eligible for the 2027 PA Farm Show competition.

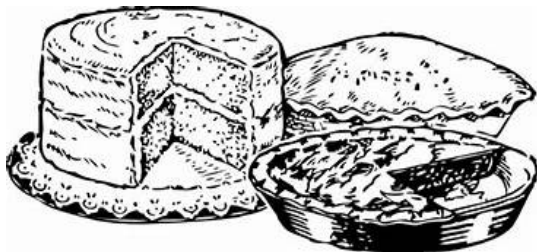
Prizes for the 2027 PA Farm Show Winners:

1st = \$500.; 2nd = \$250.; 3rd = \$100.; 4th = Rosette; 5th = Rosette

All Apple Pies will be entered in this category.

RULES

1. Open to any individual amateur baker (**youth or adult**) who is a PA resident. One entry per person.
 2. **Entrants may NOT have won 1st place in this Blue Ribbon Apple Pie contest at any other fair in 2026.**
 3. **Entire entry must be made from "scratch" with edible ingredients.** No pre-packaged ingredients may be used (*ex: no pre-made mixes, pie crust, frosting, etc.*). **Any decorations, if used, 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 it can have a variety of fillings.
 5. **The entire pie must be submitted for judging in a food safe, disposable pie pan.** (*Container will not be returned.*)
 6. **Recipe(s)** for the pie and pie crust must be submitted with the entry, printed on one side of 8 ½" by 11" paper. The recipe must list all the ingredients, quantities and the preparation instructions. Entrant's name, address, email and phone number must be printed on the back side of all the pages. (*All recipes, cakes, and pans become the property of the Fair and will not be returned.*) **EMAIL ADDRESS IS REQUIRED IN ORDER TO COMPETE IN THE 2027 PA FARM SHOW.**
 7. Refrigeration is NOT available at the Fair or PA Farm Show. **Entries that require refrigeration will NOT be accepted for food safety reasons.**
 8. **Judging Criteria:**
 - Flavor** (*smell, taste, balance of flavoring*).....**35** points
 - Filling** (*consistency, doneness, moistness, flavor*).....**25** points
 - Crust** (*color, flavor, texture, doneness*)**20** points
 - Overall Appearance** (*surface, shape, size, color*) .**15** points
 - Creativity**..... **5** points
- TOTAL 100** points



Apiary & Maple Products are Dept. 23 (Page 151)



DEPT. 22 SECT. 15 CLASS 5
 Notice Dept. 22 & Section 15 - not a mistake!
ANGEL FOOD CAKE CONTEST
 SPONSORED BY
 PA's EGG FARMERS & PA STATE
 ASSOCIATION OF COUNTY FAIRS

BIG BUTLER FAIR PRIZES: 1st - \$45. 2nd - \$42. 3rd - \$38.

First Place Winner is eligible for the 2027 PA Farm Show competition.

Prizes for the 2027 PA Farm Show Winners:

1st = \$500.; 2nd = \$250.; 3rd = \$100.; 4th = Rosette; 5th = Rosette


RULES

1. Open to any individual amateur baker (**youth or adult**) who is a PA resident. **One entry per person.**
2. Entrants may **NOT** have won 1st place in this Angel Food Cake contest at any other fair in 2026.
3. The Angel Food Cake and any fillings and frostings must be made from "scratch" with edible ingredients. No pre-packaged ingredients may be used (ex: no pre-made mixes, frosting, etc.). **Any decorations, if used, must be edible. No internal supports permitted** (ex: dowel sticks, wire, glassware).
4. **Pennsylvania produced & packed eggs are to be used, if possible.** Please look for the PEQAP logo or PA Preferred logo, or PA packaging dates on carton.
5. **The entire cake entry must be submitted for judging on cardboard or other food safe disposable setting.**
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, **email** and phone number must be printed on the back of all pages. (All recipes, cakes, and pans become the property of the Fair and will not be returned.) **EMAIL ADDRESS IS REQUIRED IN ORDER TO COMPETE IN THE 2027 PA FARM SHOW.**
7. Refrigeration is NOT available at the Fair or PA Farm Show. **Entries that require refrigeration will NOT be accepted for food safety reasons.**
8. **Judging Criteria:**


Flavor (aroma, taste, balance of flavoring)	40 points
Inside Characteristics (texture & lightness).....	30 points
Overall Appearance (surface, shape, size, color).....	20 points
Topping, Icing, Decoration	10 points

TOTAL 100 points

**EVERYONE HERE IS A VOLUNTEER.
 EVEN THE DIRECTORS ARE VOLUNTEERS.
 RESPECT THEM FOR WHAT THEY DO
 FOR YOU AND THANK THEM
 FOR PUTTING ON
 THIS WONDERFUL EXHIBITION.**



**The Big Butler Fair
proudly supports
the 4-H and FFA
Programs
in Butler County.**





DEPT. 22 SECT. 15 CLASS 6
 Notice Dept. 22 & Section 15 - not a mistake!
2026 HOMEMADE
CHOCOLATE CAKE CONTEST
 SPONSORED BY
 PA STATE ASSOCIATION
 OF COUNTY FAIRS

BIG BUTLER FAIR PRIZES:

1st - \$45. 2nd - \$42. 3rd - \$38.

First Place Winner is eligible for the 2027 PA Farm Show competition.

Prizes for the 2027 PA Farm Show Winners:

1st = \$500.; 2nd = \$250.; 3rd = \$100.; 4th = Rosette; 5th = Rosette

RULES

1. Open to any individual amateur baker (*youth or adult*) who is a PA resident. **One entry per person.**
2. **Entrants may NOT have won 1st place in this Home-made Chocolate Cake contest at any other fair in 2026.**
3. **Cake recipe must feature chocolate or cocoa as a main ingredient.**
4. Entry must be a **frosted, layered chocolate cake.** (A "layered" cake must be 2 or more individual cake layers, stacked vertically, with the layers separated by an edible filling after baking.) The finished overall size of the cake, including decorations, must not exceed 12" high by 12" wide by 12" deep.
5. **The cake and any fillings and frostings must be made from "scratch" with edible ingredients. No pre-packaged ingredients may be used (ex: no pre-made mixes, frosting, etc.). Any decorations, if used, must be edible. No internal supports permitted (ex: dowel sticks, wire, glassware).**
6. **The entire cake entry must be submitted for judging on cardboard or other food safe disposable setting.**
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. Entrant's name, address, email and phone number must be printed on the back side of all pages. (All recipes, cakes, and pans become the property of the Fair and will not be returned.) EMAIL ADDRESS IS REQUIRED IN ORDER TO COMPETE IN THE 2027 PA FARM SHOW.**
8. **Entries that require refrigeration will NOT be accepted for food safety reasons. (Ex: no whipping cream, cream cheese, custards, etc.)**
9. **Judging Criteria:**

Flavor (<i>aroma, taste, good balance of flavorings</i>)	35 points
Inside Characteristics	25 points
<i>(texture, moist and tender crumb; not soggy or dry)</i>	
Frosting (<i>taste, texture, even color</i>)	20 points
Overall Appearance	15 points
<i>(surface, shape, finished size, color)</i>	
Creativity	5 points
TOTAL	100 points



DEPT. 15 SECT. 3 CANNED OR DRIED PRODUCTS

A rosette for "Best of Show" will be awarded to the best entry in this section.

1. All food products must have been put up within the year from the date of last year's fair.
2. The judge is privileged to open and sample such canned goods as might require such treatment.
3. Canned foods to be judged on quality, general appearance and container.
4. Use standard mason-type clear glass jars (any size) for preserving and exhibiting fruits, vegetables, and meats.
5. Use two-piece self-sealing lids (new – flat discs and metal screw bands) for sealing all jars of food. Jars need to be clean and shiny. No decorations on top of jar.
6. All food not in standard jars or not sealed with self-sealing lids will be disqualified by the judge.

CLASS

1. GROUP OF 4 CANNED PRODUCTS. 1st 2nd 3rd
\$8.\$6. \$5.

One each of Fruit, Vegetable, Jelly or Preserve, and Pickled Product in appropriate containers.

CANNED FRUITS..... \$5.\$3. \$2.

- | | |
|------------------------------------|-------------------------|
| 2. Apples | 12. Elderberries |
| 3. Applesauce | 13. Grapes |
| 4. Dried Apples | 14. Peaches |
| 5. Apricots | 15. Pears |
| 6. Blackberries | 16. Plums |
| 7. Blueberries or Huckleberries | 17. Raspberries - Black |
| 8. Cherries - Dark, with pits | 18. Raspberries - Red |
| 9. Cherries - Red, sour, pitted | 19. Rhubarb |
| 10. Cherries - Red or White w/pits | 20. Any Other Fruit |
| 11. Currants | |

CANNED VEGETABLES..... \$5. \$3. \$2.

one jar judged on quality and general appearance

- | | |
|----------------------|-------------------------|
| 21. Asparagus | 29. Peas |
| 22. Beans - Green | 30. Sauerkraut |
| 23. Beans - Lima | 31. Spinach |
| 24. Beans - Yellow | 32. Succotash |
| 25. Beets | 33. Tomatoes |
| 26. Carrots | 34. Soup - Vegetable |
| 27. Corn | 35. Soup - Other |
| 28. Mixed Vegetables | 36. Any Other Vegetable |

CANNED MEATS \$6.\$5. \$3.

- | | |
|-------------|--------------------|
| 37. Beef | 40. Sausage |
| 38. Chicken | 41. Any Other Meat |
| 39. Pork | |

PICKLES \$5. \$3. \$2.

- | | |
|-------------------------------|-----------------------|
| 42. Beets | 48. Cucumber - Sour |
| 43. Chow Chow | 49. Cucumber - Sweet |
| 44. Cucumber – Bread & Butter | 50. Peppers |
| 45. Cucumber – Dill | 51. Piccalilli |
| 46. Cucumber - Mixed | 52. Any Other Pickles |
| 47. Cucumber - Mustard | |

RELISHES..... \$5. \$3. \$2.

- | | |
|------------|----------------------|
| 53. Corn | 55. Any Other Relish |
| 54. Pepper | |

**ENTRIES ACCEPTED ONE DAY ONLY:
 THURSDAY, JULY 2, 4 PM TO 7 PM.
 ENTRY PICK UP: SUNDAY, JULY 12, 1 PM TO 3 PM.**

DEPARTMENT 15 - HOME AND DAIRY PRODUCTS (CONT.)

SAUCES	\$5.	\$3.	\$2.
56. Ketchup		60. Tomato	
57. Chili		61. Salsa	
58. Spaghetti		62. Any Other Sauce	
59. Pizza			
63. SPICED FRUITS - ANY	\$5.	\$3.	\$2.
JUICES	\$5.	\$3.	\$2.
64. Apple		66. Grape	
65. Tomato		67. Any Other Juice	
68. SYRUP - ANY Except Maple (See Dept. 23)			
69. VINEGARS - ANY	\$5.	\$3.	\$2.

Apiary & Maple Products are Dept. 23 (Page 151).

DEPT. 15 SECT. 4 BUTTERS, HONEY, JAMS, SPREADS, JELLIES, MARMALADES AND PRESERVES

A rosette for "Best of Show" will be awarded to the best entry in this section.

One standard jelly glass with removable lid. Judged on appearance, flavor, and consistency and neatness of package.

PREMIUMS FOR ALL CLASSES	1st	2nd	3rd
CLASS	\$5.	\$3.	\$2.

BUTTERS

- | | |
|----------|---------------------|
| 1. Apple | 5. Quince |
| 2. Peach | 6. Tomato |
| 3. Pear | 7. Any Other Butter |
| 4. Plum | |

JAMS

- | | |
|----------------|-----------------------|
| 8. Blackberry | 14. Plum |
| 9. Cherry | 15. Raspberry - Black |
| 10. Cranberry | 16. Raspberry - Red |
| 11. Currant | 17. Rhubarb |
| 12. Elderberry | 18. Strawberry |
| 13. Peach | 19. Any Other Jam |

JELLIES

- | | |
|----------------|---------------------------|
| 20. Apple | 29. Huckleberry |
| 21. Blackberry | 30. Peach |
| 22. Cherry | 31. Plum |
| 23. Crabapple | 32. Quince |
| 24. Cranberry | 33. Raspberry - Black |
| 25. Currant | 34. Raspberry - Red |
| 26. Elderberry | 35. Tomato - Yellow & Red |
| 27. Gooseberry | 36. Any Other Jelly |
| 28. Grape | |

MARMALADES

37. Orange
38. Any Other Marmalade

PRESERVES

39. Peach
40. Strawberry
41. Any Other Preserve



Thank you, Exhibitors, for sharing your talents and displaying your products.