

CULINARY, TEXTILE, ARTS & PHOTOGRAPHY



ENTRY DEADLINE: Saturday, July 15, 2023

ENTRY FEES: .50¢ per entry

ENTRY DAYS:

DEPT 10 : Saturday, July 30 - Noon - 5:00 pm (canned goods)
 Monday, July 31 - 9:00 - 11:00 am (baked goods/candy)
 Thursday, August 3 - 8:00 am - 10:00 am (**Best Berry Pie**)

DEPT 11 & 12: Saturday, July 22 Noon - 5:00 pm
 Sunday, July 23 Noon - 5:00 pm



THE ARTS & CRAFTS BUILDING WILL BE CLOSED UNTIL 9:00 A.M. TUESDAY FOR JUDGING

PLEASE NOTE:

DUE TO INCREASED COST, ENTRY TAGS WILL NO LONGER BE MAILED. TAGS WILL BE AVAILABLE FOR PICK-UP IN THE ARTS & CRAFTS BUILDING ON SATURDAY, JULY 23 OR SUNDAY, JULY 24 FROM NOON TO 5:00 PM

- Fill out information requested on entry form.
- Entry form must be received in the fair office accompanied by the entry fee or be submitted online by July 15th.
- **Upon receipt of your entry tag (s), please review for accuracy.** If you find any discrepancies or omissions, please contact the fair office at 330-424-5531 as soon as possible so the proper adjustments can be made.
- Attach the entry tag (s) to each article **BEFORE** delivery to the Arts & Crafts Building on **Saturday, July 22 and Sunday July 23 between the hours of Noon - 5:00 pm or Monday, July 31 before 11:00 am (baked goods/candy only).**
- All entries must remain in the building until 8:00 pm the last night of the fair... **NO EXCEPTIONS!**
- **Entries may be removed Monday, Aug 7, between 10:00 am and 5:00 pm.** Administration will not be responsible for items remaining after that time. **YOU MUST** have claim tags to remove entries.

Deadlines for all entries, Saturday July 15, will be strictly enforced.

PREMIUM PAYMENT POLICY

All premium monies will be paid out as follows:

**** Open Class Livestock & Junior Fair Premiums - Sunday (last day of fair) in the Fair Administration Office from 2 – 6 pm**

**** Open Class Departments 7-15 Premiums - in the Arts & Crafts Building during exhibit pick-up times**

NO CHECKS WILL BE MAILED: ALL PREMIUM MONIES WILL BE ISSUED IN CHECKS. PLEASE CASH ASAP; CHECKS ARE VOID AFTER 90 DAYS.

All checks not cashed within the 90-day time period and unclaimed within the designated times listed above will be considered a donation by the payee to the Columbiana County Fair.



Baked Goods Sale

Monday, July 31 at 7:00 pm • Arts & Crafts Bldg.

All proceeds benefit the 4-H programs of Columbiana County. Join us and bid on your favorite "Blue Ribbon" winner!



DEPARTMENT 10 ~ CULINARY

Director in Charge
Sharen Cope
330-247-8557

ENTRY DEADLINE: Saturday, July 15, 2023
ENTRY FEES: .50¢ per entry
ENTRY DAYS: Saturday, July 30 - Noon - 5:00 pm (canned goods)
 Monday, July 31 - 8:00 - 10:00 am (baked goods/candy)
 Thursday, August 3 - 8:00 am - 10:00 am (Best Berry Pie)



THE ARTS & CRAFTS BUILDING WILL BE CLOSED UNTIL 9:00 A.M. TUESDAY FOR JUDGING

PLEASE NOTE:

DUE TO INCREASED COST, ENTRY TAGS WILL NO LONGER BE MAILED. TAGS WILL BE AVAILABLE FOR PICK-UP IN THE ARTS & CRAFTS BUILDING ON SATURDAY, JULY 23 OR SUNDAY, JULY 24 FROM NOON TO 5:00 PM

Rules

- **All entries must be in a suitable, disposable plastic bag, approved by the Director in Charge, on an 8” Styrofoam or paper plate.**
- No waxed paper wrapping will be accepted. Items not properly submitted will not be judged.
- All items **MUST** be made from scratch, unless there is specifically a box mix class.
- All baked goods become the property of the Columbiana County Fair.
- **Each article shown must be the work of the exhibitor.**
- Entries limited to three entries per class per exhibitor.
- A PROFESSIONAL is a person following an occupation as a means of livelihood or for gain. This department is NOT for professionals, except where noted.
- The Fair will use reasonable care, but will, under NO circumstances, be responsible for any loss or breakage which occurs.
- Due to lack of refrigeration, NO cream cheese in filling, icing or as an ingredient will be permitted. No cream pies will be accepted.
- In all classes, when submitting an item in “other”, specifics must be included.
- **Articles in the wrong class will not be judged.** If there is a class listed for the item entered, the item may not be entered in “other”.
- Items entered in “other”, regardless of lot description, **must include specifics** regarding same.
- Entry tags must be attached to exhibit **BEFORE** entry.
- For “Dump Cakes” only, a mix may be used. Please provide recipe along with your entry.
- **If you are submitting an entry in the “other” category, please specify on entry AND include an index card regarding the same information, along with your entry when presenting it for judging. This is required for the judge’s information.**

PREMIUM PAYMENT POLICY

All premium monies will be paid out as follows:

** **Open Class Livestock & Junior Fair Premiums** - Sunday (last day of fair) in the Fair Administration Office from 2 – 6 pm

** **Open Class Departments 7-15 Premiums** - in the Arts & Crafts Building during exhibit pick-up times

NO CHECKS WILL BE MAILED: ALL PREMIUM MONIES WILL BE ISSUED IN CHECKS. PLEASE CASH ASAP; CHECKS ARE VOID AFTER 90 DAYS.

All checks not cashed within the 90-day time period and unclaimed within the designated times listed above will be considered a donation by the payee to the Columbiana County Fair.

LOT 1 - BREADS

Premiums: 1st \$4.00 2nd \$3.00 3rd \$2.00

Class No: Description

1. Sourdough Bread
2. White Bread
3. Brown Bread
4. Multi-Grain Bread - please specify
5. French Bread or Baguette
6. Sweet Bread Ring or Rolls
7. 1/2 doz. Clover Leaf Rolls
8. 1/2 doz. White Rolls
9. 1/2 doz. Cinnamon Rolls
10. 1/2 doz. Rolls, other than white
11. Pumpkin Bread
12. Zucchini Bread

Class No: Description

13. Date & Nut Bread
14. Raisin Bread
15. Banana Bread
16. 1/2 doz. Muffins - please specify type
17. 1/2 doz. Baking Powder Biscuits
18. Corn Bread
19. Coffee Cake
20. Flat Bread
21. Pretzel Buns - 4 on a plate
22. Gluten Free
23. Any Other, please specify



* **BEST OF SHOW..... Rosette & Award**

DEPARTMENT 10 ~ CULINARY

LOT 2 - CAKES

Premiums 1st - \$4.00 2nd - \$3.00 3rd - \$2.00

- NO ICING
- All sizes of cakes should be uniform: 8" only in foil pan or 8" layer.
- No sheet cakes, 9x13's, etc.
- Bundt Cake entered do not need to follow the 8' pan rule.
- For Dump Cakes only, a mix may be used.
- The following will be used in judging cakes:

General Appearance, Crumb Texture, Lightness, Quality, Flavor

Class No. Description

1. Single Layer Cake, Any Variety
2. Angel Food, no icing
3. Dump Cake (please provide recipe)
4. Bundt Cake
5. Cupcakes (6)
6. Any Other - please specify



* **BEST OF SHOW** Rosette & Award



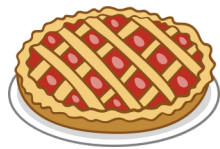
LOT 3 - PIES

Premiums 1st - \$4.00 2nd - \$3.00 3rd - \$2.00

- All pies must be baked in an 8" foil pan & covered with a Ziploc bag.
- No uncooked fruit, custard, pumpkin, meringue, cream-type pies or cobblers are permitted.

Class No: Description

1. Peach
2. Berry
3. Cherry
4. Apple
5. Any Other, specify



* **BEST OF SHOW** Rosette & Award

LOT 4 - COOKIES (6 cookies per plate)

Premiums 1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Class No. Description

1. Thumb Print
2. Ethnic Cookies
3. Nut
4. Oatmeal (plain)
5. Oatmeal (with other ingredients)
6. Peanut Butter
7. Sugar (plain)
8. Snickerdoodles

Class No. Description

9. Chocolate Chip
10. Pumpkin Cookies
11. Bar Cookie
12. No Bake Cookies
13. Brownies (plain)
14. Holiday Cookies
15. Sandwich Cookies Cookies
16. Gluten Free Cookies
17. Any Other—please specify

* **BEST OF SHOW** Rosette & Award



LOT 5 - CANDY (6 pieces per plate)

Premiums 1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Class No. Description

1. Fudge, specify variety
2. Nut Brittle
3. Caramels
4. Clusters
5. Any other - specify



* **BEST OF SHOW**..... Rosette & Award

JUNIOR DIVISION (6 pieces per plate)

LOT 6 - JUNIOR DIVISION (Ages 8 & under)

LOT 7 - JUNIOR DIVISION (Ages 9-13)

LOT 8 - JUNIOR DIVISION (Ages 14-17)

Premiums 1st - \$4.00 2nd - \$3.00 3rd - \$2.00
(Open to Juniors 17 and under - No Entry Fee)

Class No. Description

1. Peanut Butter Cookies
2. Sugar Cookies (plain)
3. Chocolate Chip
4. Butter Cookies (cookie press)
5. Brownies (plain)
6. Cupcakes
7. Candy
8. Bread or Rolls
9. Muffins, specify variety
10. Any Other - specify



* **BEST OF SHOW** Rosette & Award

DEPARTMENT 10 ~ CULINARY



LOT 9 - SPECIAL JUNIOR DIVISION

Premiums 1st \$6.00 2nd \$4.00 3rd \$2.00
(NO ENTRY FEE)

NO-BAKE PEANUT BUTTER BARS

Please use adult supervision while using stove

Class No. Description

1. Ages 8 & Under

Directions:

1. Lightly grease 11x17-inch baking pan and set aside.
2. In large mixing bowl, combine all ingredients, except chips.
3. Press mixture evenly into prepared pan.
4. In 1-quart saucepan, melt chips over low heat, stirring constantly.
(or see microwave tip below)
5. Spread chocolate evenly over bars. Chill until set before cutting. Yields 30 bars.

* **Microwave tip:** In medium mixing bowl, melt chips at 50% (medium) for 2 1/2—5 1/2 minutes, stirring after every minute

* **BEST OF SHOW**Rosette & Award



Ingredients:

- 2 cups graham cracker crumbs
- 1 1/2 cup powdered sugar
- 1 cup chunky peanut butter
- 1/2 cup butter or margarine melted
- 1/2 cup chopped salted peanuts
- 1 1/2 cup milk chocolate chips



NO BAKE CORN FLAKE COOKIES

Please use adult supervision while using stove

Class No. Description

2. Ages 9—13 yrs. old

Directions:

1. Place corn flakes in a large bowl and set aside.
2. In a medium saucepan combine corn syrup, sugar and salt and cook over medium heat., stirring constantly to prevent scorching until mixture begins to bubble.
3. Remove from heat and stir in peanut butter and vanilla.
4. Stir until smooth, an pour mixture over corn flakes folding in, using large spatula.
5. Once corn flakes are well coated, use large cookie scoop, or two spoons to portion onto wax paper.
6. Work quickly to prevent mixture from setting up.. Allow to cool thoroughly. Yields 18 cookies.

* **BEST OF SHOW**Rosette & Award

Ingredients:

- 6 cups plain corn flakes
- 1 cup light corn syrup
- 1 cup creamy peanut butter
- 1 tsp salt
- 1 cup sugar
- 1 tsp vanilla extract

CHOCOLATE BROWNIE COOKIES

Please use adult supervision while using stove

Class No. Description

3. Ages 14-17 yrs. Old.

Directions:

1. Heat oven to 350° F. Lightly grease cookie sheets, set aside.
2. In a large mixing bowl, combine sugar, oil, eggs, melted chocolate and vanilla.
3. Beat at medium speed of electric mixer until well blended.
4. Add flour, baking soda and salt. Beat at low speed until soft dough forms. Stir in walnuts.
5. Drop dough by heaping teaspoons 2 inches apart onto prepared cookie sheets.
6. Bake for 10 - 12 minutes, or until set. Cool completely before storing . Yields 5 dozen cookies.



Ingredients:

- 2 cups sugar
- 1 cup vegetable oil
- 4 eggs
- 4 squares (1 oz. each) Unsweetened baking chocolate, melted and slightly cooled
- 2 teaspoons vanilla
- 4 cups all-purpose flour
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 1/2 cup chopped walnuts

* **BEST OF SHOW**Rosette & Award

2023 "BEST BERRY PIE CONTEST"

ENTRY DAY: Thursday, August 3- 8:00 - 10:00 am

ENTRY FEES: .50¢ per item

- All pies must be made with berries/cherries.
- Two-crust pie required (includes lattice top).
- No purchased, ready-made crusts.
- Must be baked in a disposable 8" or 9" aluminum foil pan only (no glass or metal pans).
**** REMINDER:** Aluminum foil pans require approximately 15 minutes longer cooking time.
- Winners will be announced on the PA system.
- Pies judged and sold at the judges' discretion of quality.
- All contest winners' names will be featured in the 2024 Premium Book.
- Pie crust and filling **MUST** be made by exhibitor.
- Entries are to be submitted in a resealable zip lock bag appropriate to the size of the pie.
- **Entries MUST be made ENTIRELY by exhibitor!**

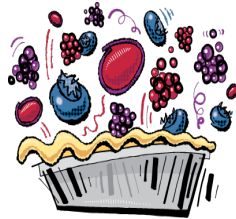


LOT 10 - BEST BERRY PIE CONTEST

Premiums 1st - \$10 2nd - \$7 3rd - \$5

Class No. Description

1. Women - 24 years old & under
2. Women - 25 years old to 50 years old
3. Women - 51 years old & over
4. Men - 24 years old & under
5. Men - 25 years old to 50 years old
6. Men - 51 years old & over



AWARDS

Prior to the auction, the Grand Champion
"Best Berry Pie Baker in Columbiana County"
 will be presented a special trophy by our sponsors:

Quilts by Cope - Women's Division
Halls of Fame Trophies - Men's Division

All other class winners will be presented
 special ribbons at that time.

Congratulations to our 2022 Contest Winners!

Women's Division:

24 yrs & under

1st Emma Snyder
 2nd Taylor Watson
 3rd Baylee Mohr

25 - 50 yrs old

1st Rachel Hays
 3rd Michelle Smith

51 yrs & over

1st Pamela Baer
 2nd Melissa Boyd
 3rd Donna Readshaw

Best of Show: Rachel L Hays

Men's Division:

24 yrs & under

1st Kenny Watson

25 - 50 yrs old

1st Richard Cox
 2nd Tony Watson
 3rd Christopher Frankovic

51 yrs & over

1st Jim Powell

Best of Show: Richard Cox

Pie Auction

Thursday, August 3th - 5:00 pm
 Beef Complex

All pies will be sold during a public auction immediately prior to the Jr. Fair Livestock Auction.
 All proceeds to benefit improvements to the fairgrounds.

DEPARTMENT 10 ~ CULINARY

LOT 11 - MEN'S DIVISION

Premiums 1st \$4.00 2nd \$3.00 3rd \$2.00

- **No uncooked** fruit, cream cheese, whipped cream, marshmallow cream, cobbler, pizza, cream, custard, cheesecake or meringue.
- All quantities as listed.
- No box cakes permitted.

Class No. Description

1. Quick Breads
2. Candy - 6 on a plate
3. Brownies - 6 on a plate
4. Yeast Bread
5. Cookies - 6 on a plate
6. Pie - fruit only
7. Any Other - specify



*** BEST OF SHOW Rosette & Award**

LOT 12 - INTERNATIONAL BAKED GOODS

Premiums: 1st \$4.00 2nd \$3.00 3rd \$2.00

- No pizza, cobblers, and all quantities as listed.

Class No. Description

1. Yeast Bread or Roll
2. Kolachi - Nut
3. Pizzelle
4. Kolachi - Fruit
5. Cookies - 6 on a plate
6. Bak Lava
7. Other - please specify



*** BEST OF SHOW Rosette & Award**

LOT 13 - JAMS - JELLIES - BUTTERS

Premiums: 1st \$4.00 2nd \$3.00 3rd \$2.00

Class No. Description

1. Apple Jelly
2. Grape Jelly
3. Blackberry Jelly
4. Raspberry Red Jelly
5. Raspberry Black—Jelly
6. Any other jelly

Class No. Description

7. Cherry Jam
8. Peach Jam
9. Strawberry Jam
10. Blueberry Jam
11. Any Other Jam
12. Apple Butter
13. Any Other Butter — Please specify

*** BEST OF SHOW Rosette & Award**

LOT 14 - CANNED GOODS

Premiums: 1st \$4.00 2nd \$3.00 3rd \$2.00

- No jars sealed with paraffin.
- Entries in Canned Goods should be in standard size jars, unless otherwise specified, with NEW standard lids.
- Remove all labels from jars.
- NO CAP OR JAR DECORATIONS.
- CLEAR GLASS STANDARD CANNING JARS ONLY (unless otherwise specified)
- Jars and lids must be clean and rust-free.
- No half gallons.

Class No. Description

1. Beef
2. Pork
3. Venison
4. Turkey
5. Dill Pickles
6. Sweet Pickles
7. Mustard Pickles
8. Relish
9. Bread & Butter Pickles
10. End of Garden Pickles
11. Pickled Beets
12. Peaches
13. Cherries, Sweet
14. Cherries, Sour
15. Plums
16. Pears
17. Applesauce
18. Blackberries

Class No. Description

19. Fruit Filling
20. Carrots
21. Corn
22. Lima Beans
23. String Beans
24. Tomatoes
25. Mixed Vegetables
26. Potatoes
27. Peppers (Any Variety)
28. Maple Syrup
29. Tomato Juice
30. Tomato Ketchup
31. Chili Sauce
32. Dried Veggie or Fruit
33. Salsa
34. Soup—Specify Please
35. Spaghetti Sauce
36. Any Other - specify

*** BEST OF SHOW Rosette & Award**



LOT 15 - JUNIOR DIVISION CANNED GOODS

(open to Juniors 14 - 17 - No entry fee)

Premiums 1st \$4.00 2nd \$3.00 3rd \$2.00

Class No. Description

1. Pickles
2. Fruit
3. Vegetables

4. Jams & Butters
5. Jellies
6. Any other - specify

*** BEST OF SHOW Rosette & Award**