## **CULINARY, TEXTILE, ARTS & PHOTOGRAPHY**



ENTRY DEADLINE: Saturday, July 12, 2025

**ENTRY FEES:** .50¢ per entry

Junior Divisions—NO ENTRY FEE

#### **ENTRY DAYS:**

**DEPT 10:** Saturday, July 26 - 10:00 am - 5:00 pm (canned goods)

Monday, July 28 - 9:00 - 11:00 am (baked goods/candy)

Thursday, July 31 - 8:00 am - 10:00 am (Best Berry Pie)

**DEPT 11, 12 & 13:** Saturday, July 19 - 10:00 am - 5:00 pm

Sunday, July 20 - 10:00 am - 5:00 pm



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

ENTRY TAGS MAY BE PICKED UP IN THE ARTS & CRAFTS BUILDING ON SATURDAY, JULY 19 OR SUNDAY, JULY 20 FROM 10 AM TO 5 PM

Entries may be removed Monday, Aug 4, 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.

- 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 12th.
- **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 <u>BEFORE</u> delivery to the Arts & Crafts Building.
- 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 4, 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 12, 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 28 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!



Director - in - Charge Sharen Cope 330-247-8557 ENTRY DEADLINE: Saturday, July 12, 2025

**ENTRY FEES:** .50¢ per entry

ENTRY DAYS: Saturday, July 27 - 10:00 am - 5:00 pm (canned goods)

Monday, July 29 - 8:00 - 10:00 am (baked goods/candy) Thursday, August 1 - 8:00 am - 10:00 am (<u>Best Berry Pie</u>)



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

#### ENTRY TAGS MAY BE PICKED UP IN THE ARTS & CRAFTS BUILDING ON SATURDAY, JULY 20 OR SUNDAY, JULY 21 FROM 10 AM TO 5 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.

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#### 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





#### 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, creamtype pies or cobblers are permitted.

#### Class No: Description

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



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#### 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

#### 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





13/4 cups graham cracker crumbs

3 1/3 cups powdered sugar

1 cup peanut butter

1 cup chocolate chips

1 Tbsp warm water

#### **LOT 9 - SPECIAL JUNIOR DIVISION**

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

#### **BUTTERFINGER BARS**

Please use adult supervision

#### Class No. Description

1. Ages 8 & Under

#### **Directions:**

- . Melt butter; pour over crumbs while warm.
- 2. Add peanut butter and powdered sugar.
- 3. Mix and press into a 9 x 13 pan. Chill.

#### Frosting:

- 1. Melt and pour over peanut butter mixture.
- \* Notes: If bars are soft, add more powdered sugar.

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TRIPLE TREAT COOKIES

Please use adult supervision

Class No. Description

2. Ages 9 - 13 yrs. old

#### Ingredients:

Ingredients:

1 cup butter

Frosting:

1 Tbsp butter

1 cup butter, softened

1 cup peanut butter

1 cup sugar

1 cup brown sugar

2 eggs, beaten

1 tsp vanilla

1 tsp salt

2 tsp baking soda

3 cups flour

1 1/2 cups choc chips (optional)

3/4 cup peanut butter

1 1/2 tsp vanilla

4 1/2 cups powdered sugar

milk

#### Directions:

- 1. In a large mixing bowl, mix together first 10 ingredients in order given. Mix well after each one is added.
- 2. Bake at 350 until bottoms are golden brown.
- \* Notes: Using a cookie scoop to fill sandwich cookies makes the chore fun and easy.

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#### **CRUNCH BARS**

Please use adult supervision

Class No. Description

3. Ages 14-17 yrs. old.

Directions:

- 1. Cream together butter, sugar, egg and vanilla, then add flour, cocoa, baking powder and salt.
- 2. Spread in a greased 9 x 13 pan.
- 3. Bake at 350 for 15 minutes. Remove from oven and top with marshmallows, then put back in oven for 3 minutes. Cool.
- 4. Melt together peanut butter and butterscotch chips.
- 5. Remove from heat and add cereal; spread over marshmallows.
- **6.** Chill and cut into squares.

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

## Ingredients:

1/2 cup butter, softened

2/3 cup sugar

2 eggs

1 tsp vanilla

**3/4 cup** flour

1/2 tsp baking powder

**1/4 tsp** salt

1 Tbsp cocoa

1 cup butterscotch chips

1 cup peanut butter

1 1/2 cup Rice Krispies

mini marshmallows

# 2025 «BEST BERRY PIE CONTEST»

**ENTRY DAY:** Thursday, July 31 - 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 2026 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**

Bake (

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 2024 Contest Winners!

#### 24 yrs & under

1st Taylor Watson 2nd Baylee Mohr 3rd Caroline Coldwell

24 yrs & under

**NO ENTRIES** 

#### **Women's Division:**

25 - 50 yrs old 1st Michelle Smith 2nd Katie Denney 3rd Anna Lannon

Best of Show: Amy Best

#### 51 yrs & over

1st Amy Best 2nd N/A 3rd Pam Baer 3rd Susan Thomas



#### **Men's Division:**

#### 25 - 50 yrs old

1st Tony Watson 2nd Christopher Frankovic 3rd Jacob McGuire

Best of Show: Greg Davner

#### 51 yrs & over

1st Greg Davner 2nd Jim Powell

#### **Pie Auction**

Thursday, July 31st - 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.

#### **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



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#### **LOT 13 - JAMS - JELLIES - BUTTERS**

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

#### Class No. Description

- Apple Jelly
- Grape Jelly 2.
- Blackberry Jelly 3.
- Raspberry Red Jelly 4.
- Raspberry Black—Jelly 11. Any Other Jam
- 6. Any other jelly

#### Class No. Description

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

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

#### **LOT 14 - CANNED GOODS**

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

- 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

- Beef
- Pork 2.
- 3. Venison
- Turkey 4.
- 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









(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

<sup>\*</sup> BEST OF SHOW ...... Rosette & Award