

# 2016 PA Preferred® Chocolate Cake Baking Contest

**RULES:**

1. Open to any individual who is a Pennsylvania resident; one entry per person.
2. **Entrants may NOT have won first place in this PA Preferred® Chocolate Cake Contest at any other fair in 2016.**
3. Entry must be a layered chocolate cake made from "scratch" (no mixes).
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. At least one (1) ingredient must be **PA Preferred®** product. Ingredient is to be identified as "PA Preferred®" with its **brand name** in the cake recipe. (ex. **PA Preferred®** Eggs-WeisBrand; **PA Preferred®** Milk-Galliker's brand; **PA Preferred®** berries-Strite's Orchard). All package labels from the **PA Preferred®** product(s) used, including the name of the product, must accompany the recipe. Look for the blue and yellow **PA Preferred®** logo on the ingredient packaging to ensure that the product was produced in Pennsylvania. Please note some packaging may not have the blue and gold logo. A list of **PA Preferred®** producers can be found at [www.pafairs.org](http://www.pafairs.org) under "Members-Baking Contest. You can also search for products at [www.papreferred.com](http://www.papreferred.com).
7. The entire cake entry must be submitted for judging on cardboard or a disposable plate. All pans, plates and dishes are considered to be disposable and will not be returned.
8. 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. Entrants name, address, phone number, and exhibitor number must be printed on the back side of all the pages. PA Preferred® product labels must be attached to the recipe. All recipes and cakes will become the property of the Fair or PA Farm Show and will not be returned.
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. **Note: The Solanco Fair is unable to accept any entries that require refrigeration (See Baked Products Rule #4; page 84).**

10. **Judging criteria:**

<b>Flavor</b> ( <i>aroma, taste, good balance of flavorings</i> ).....	30 points
<b>Texture</b> ( <i>moist and tender crumb; not soggy or dry</i> ).....	25 points
<b>Inside Characteristics</b> ( <i>even grain, evenly baked; free from air pockets</i> ).....	20 points
<b>Outside Characteristics</b> ( <i>consistent shape/size/surface; overall appeal</i> ).....	15 points
<b>Frosting</b> ( <i>taste, texture, even color</i> ).....	10 points
<b>Total</b>	<b>100 points</b>



**Prizes: 1<sup>st</sup> - \$25    2<sup>nd</sup> - \$20    3<sup>rd</sup> - \$15**

First Place winner is eligible for the **2017 PA Farm Show** competition.

Prizes for the PA Preferred® Chocolate Cake Winners:

**1<sup>st</sup> - \$500, 2<sup>nd</sup> - \$250, 3<sup>rd</sup> - \$100**

*Sponsors: PA State Assoc. of County Fairs and PA Dept. of Agriculture's PA Preferred® program. Released: January 2015*

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