

2009 STATE BAKING CONTESTS

RULES OF THE CONTEST

WHO MAY ENTER: *The Contest at each Fair is open to all residents of Connecticut: men, women or juniors. If entered by juniors, they will be considered adults. Commercial, industrial or professional bakers, home economists, anyone selling bakery products for profit are not eligible to enter.*

Junior Contest: DEPARTMENT 19 *will be open to All Juniors between the ages of nine (9) and fifteen (15) years of age as of July 1, 2009 with no exceptions. There will be ONE GROUP for both local and state competition.*

HOW TO ENTER: *Any resident of Connecticut entering the Baking Contest at any fair belonging to The Association of Connecticut Fairs is automatically competing in the local contest. Contestants may enter the contest in as many fairs as they wish UNTIL they win First Prize. They will then represent that fair at the state baking contest. The Association of Connecticut Fairs will not be responsible for contestants' containers at either the local or state contest. Please submit entry on a disposable plate. Contestants will be subject to the entry rules of the local fairs.*

JUDGING: *Will be based on appearance, flavor and texture. The Association of Connecticut Fairs will furnish judges' score sheets to each fair and the contestant will receive these sheets at the end of the contest. Additions, deletions or substitutions in the recipe are not permitted and will be subject to disqualification. All decisions of the judges are final.*

LOCAL CONTEST: *The winner of the local contest will receive a blue ribbon from the Association of Connecticut Fairs and will then become eligible to submit their entry at the state contest. In the event that only one entry is received at the local contest and that entry is worthy of first prize, that entry must be awarded the first place ribbon.*

STATE CONTEST: *The Annual Meeting will be held in the Fall of 2009. Contact your local fair or visit www.ctfair.org for the exact date, time, & location. Entries will be accepted until 12:00 noon only, positively no later. The secretary of each Fair **MUST** contact the winner from that Fair and supply information about dinner reservations, time and place of Annual Meeting. The entries in the State Contest at the Annual Meeting become the property of The Association of Connecticut Fairs.*

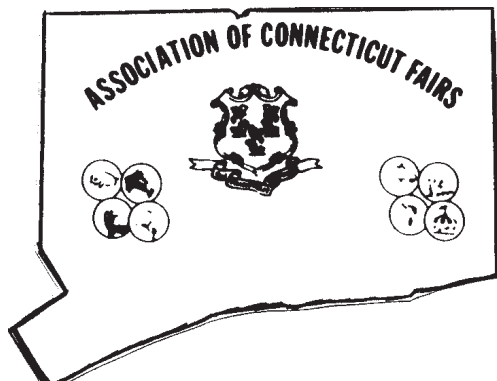
ADULT CONTEST STATE PRIZES:

(to be awarded at State Contest in the fall)

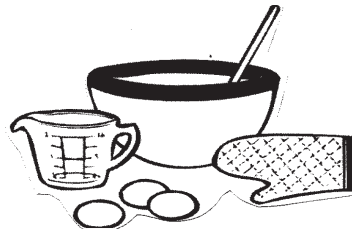
1st 40.00 and Trophy	2nd 35.00	3rd 30.00
4th 25.00	5th 15.00	6th 12.50
7th 10.00	8th 7.50	Next 2 prizes: 5.00 each

Six Rosette Ribbons will be awarded. Honorable Mention Ribbons and Consolation Prizes will be awarded.

NORESERVATIONS WILL BE ACCEPTED AT THE DOOR



ADULT BAKING CONTEST (OPEN TO CONNECTICUT RESIDENTS ONLY)



ASSOCIATION OF CONNECTICUT FAIRS

CARDAMOM & CHERRY BRAIDED BREAD

CLASS K

LOCAL PREMIUMS:

1st 15.00 2nd 10.00 3rd 8.00 4th 6.00 5th 5.00

Lot No. Description

67. Cardamom & Cherry Braided Bread (whole bread)

1/4 cup dried cherries
2 tablespoons water
1 pkg. active dry yeast (1 tablespoon)
2 3/4 cups all purpose flour, divided
3/4 teaspoon ground cardamom
3/4 cup milk
4 tablespoons butter
1/3 cup sugar
1/2 teaspoon salt
1 egg, slightly beaten
milk
dusting sugar crystals

Cut dried cherries in half, similar to the size of a raisin, and place in a bowl with water and set aside.

In a large mixing bowl, combine yeast, 3/4 cup flour and cardamom.

Heat together milk, butter, sugar and salt just until warm, stirring occasionally to melt butter. Cool to approximately 110 degrees. Add to dry mixture in mixing bowl; add egg. Beat at low speed with electric mixer for 30 seconds, scraping sides of bowl constantly. Beat at high speed for 3 minutes.

By hand, stir enough of the remaining flour into the above mixture to make a soft dough. Turn out onto lightly floured surface; knead till smooth and elastic, 5 to 8 minutes. Gently knead in strained cherries until incorporated throughout the dough, 1 to 2 minutes. Place in lightly greased bowl, cover and keep covered with a moist cloth until doubled in bulk. Approximately 1 1/4 hours.

Punch down and turn out onto lightly floured surface. Divide dough into thirds and form into balls. Let rest 10 minutes. Roll each ball into 16" long ropes.

Line up the three ropes on a parchment paper lined cookie sheet and braid loosely. Pinch ends and tuck under. Cover, let rise 30 minutes until almost doubled in size.

Brush lightly with milk. Do not soak or allow milk to get on parchment paper. Sprinkle with dusting sugar crystals. Bake at 375 degrees for 20-25 minutes until golden brown.