



FOOD - DEPARTMENT 15

Superintendents: Patricia Kelly, 860-928-6955, Marie Kelly, 860-928-1250



REQUIREMENTS FOR ENTERING:

1. **PREREGISTER** by mail **BEFORE Saturday, August 14, 2010.**
2. **ALL ENTRIES MUST BE PREREGISTERED. NO EXCEPTIONS.**
3. Read carefully the **RULES FOR ENTERING** on back of the **General Entry Form.**
4. In **CLASS A ONLY**, 3 jars **MUST** be entered in each lot.
5. Jars and containers **MUST** be uniform in size and shape. **DO NOT** put your name on the jars.
6. The jars **MUST** be clean. You **MUST** label jar with date and name of contents.
7. Liquid **MUST** be clear and head space should be the same in all jars.
8. Products **MUST** be of good quality and of good color.
9. All screw bands **MUST** be removed and fancy cloth tops **WILL NOT** be accepted. **Two piece tops only.**
10. Only **ONE ENTRY** is allowed in **EACH LOT, EXCEPT** in **CLASS A.**
11. You **MUST** list the **Department number, Class letter** and **Lot number** for each item entered on entry blank.
12. For department specific questions, contact the superintendents listed above. For additions or corrections to entries, please contact the Superintendent of Entries (860)928-3246ext.104.
13. Bring all preregistered entries to the fairgrounds on Receiving Day, Wednesday, Sept. 1, between 10:00 AM and 7:00 PM. Any item entered in a "SPECIAL CONTEST" may be brought to the fairgrounds on the day specified in that contest. Enter at the North Gate only.
14. **ALL ENTRIES MUST BE REMOVED AT DESIGNATED TIMES ONLY: NO VEHICLES** on grounds before 9:00 PM Monday. **NO EXCEPTIONS.**
Monday 7:00 PM to 9:00 PM
Tuesday 5:00 PM to 7:00 PM
15. Any food items not picked up by 7:00 PM on Tuesday will become the property of the Woodstock Fair and will be disposed of accordingly.
16. **Premiums will be paid by mail before September 30, 2010. JUDGING WILL BE DONE BY THE DANISH SYSTEM** (except in the Apple Pie, Past Presidents and State Baking Contests, or any other contest otherwise stated.) **All judging results are final.**

Thank you to everyone who submitted their recipes for our 150th anniversary cookbook. The cookbooks will be available during the Fair. Don't forget to purchase one or more!

CLASS A - CANNING

Please Note: 3 Jars needed in each lot

In this Class only: You may enter as many collections as you wish

PREMIUMS: 1st 4.00 2nd 3.00 3rd 2.00

Lot No. Description

1. Collection of Jams (same kind)
2. Collection of Jellies (same kind)
3. Collection of Fruits (same kind)
4. Collection of Juices (same kind)
5. Collection of Sauces (same kind)
6. Collection of Vegetables (same kind)
7. Collection of Pickles (same kind)
8. Collection of Relishes (same kind)
9. Collection of Vinegars (same kind, different sizes OK)
10. Collection of Syrup (same kind)

PREMIUMS: 1st 5.00 2nd 4.00 3rd 3.00

11. Collection of Jams (different kinds)
12. Collection of Jellies (different kinds)
13. Collection of Fruits (different kinds)
14. Collection of Juices (different kinds)
15. Collection of Sauces (different kinds)
16. Collection of Vegetables (different kinds)
17. Collection of Pickles (different kinds, using cukes)
18. Collection of Pickles (different kinds, no cukes)
19. Collection of Relishes (different kinds)
20. Collection of Vinegars (different kinds & sizes OK)
21. Collection of Syrup (different kinds)

CLASS B - BEST DECORATED SINGLE JAR

PREMIUMS: 1st 6.00 2nd 5.00 3rd 4.00

Lot No. Description

22. 1 Jar, Any Home Canned Food (decorated)

Please Note: Straight judging in this contest

CLASS C - A PICNIC IN 1859

PREMIUMS: 1st 20.00 2nd 15.00 3rd 10.00

Lot No. Description

23. Re-create a picnic from 1859. Make it as authentic as possible.

Please Note: Straight judging in this contest

Please include menu with entry. Place food/canning in a box or basket and decorate accordingly (napkins, utensils, anything that would constitute a picnic). Entries will be judged on originality, appearance, imagination, taste and authenticity.

CLASS D - CAKES & PASTRIES

Please note: Bring 1/2 cake only, unless otherwise stated

PREMIUMS: 1st 4.00 2nd 3.00 3rd 2.00

Lot No. Description

24. Applesauce Cake
25. Blueberry Cake
26. Carrot Cake
27. Pound Cake
28. Spice Cake
29. Chocolate Cake (any kind, frosted)

PREMIUMS: 1st 3.00 2nd 2.00 3rd 1.00

30. Gingerbread
31. Brownies (3, any kind)
32. Molasses Cookies (3)
33. Sugar Cookies (3)
34. Chocolate Chip Cookies (3)
35. Bar Cookies (3, any kind)
36. M&M Cookies (3)
37. Cookies (3, any other kind)
38. Whoopee Pies (3) (at least 3 inches in diameter)
39. Fudge (any kind, 6 pieces)

PREMIUMS: 1st 5.00 2nd 4.00 3rd 2.00

40. Cream Pie (any kind, whole)
41. Fruit Pie (any kind, whole)

CLASS E - BREAD & ROLLS

Please Note: *Bring 1/2 loaf of bread only (no mini loaves)*

PREMIUMS: 1st 4.00 2nd 3.00 3rd 2.00

LotNo. Description

- 42. White Bread
- 43. Whole Grain Bread
- 44. Marble Bread
- 45. Wheat Bread
- 46. Cinnamon Bread
- 47. Sour Dough Bread
- 48. Bread Typical of a Foreign Land
- 49. Raised Bread (any other kind)
- 50. Raised Rolls (any kind, 3 rolls)



CLASS F - QUICK BREADS

Please Note: *Bring 1/2 loaf of bread only (no mini loaves)*

PREMIUMS: 1st 4.00 2nd 3.00 3rd 2.00

LotNo. Description

- 51. Banana Bread
- 52. Cranberry Bread
- 53. Date Nut Bread
- 54. Pumpkin Bread
- 55. Zucchini Bread
- 56. Quick Bread (any other kind)
- 57. Coffee Cake (any quick kind)



CLASS G - MUFFINS

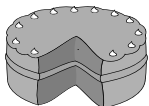
PREMIUMS: 1st 3.00 2nd 2.00 3rd 1.00

LotNo. Description

- 58. Bran Muffins (3)
- 59. Corn Muffins (3)
- 60. Oatmeal Muffins (3)
- 61. Blueberry Muffins (3)
- 62. Cranberry Muffins (3)
- 63. Any other kind of Muffins (3)

CLASS H - DECORATED CAKE

Using the theme:
"Celebrating 150 Years"



Please note: Straight judging in this contest

PREMIUMS: 1st 20.00 2nd 15.00 3rd 10.00

Lot No. Description

- 64. Decorated Cake (whole, any kind)

Please Note: *Cakes **MUST NOT** be larger than 12 inches round or square.*



CLASS I - APPLE PIE CONTEST

PREMIUMS: 1st 25.00 2nd 20.00 3rd 15.00 4th 10.00

LotNo. Description

- 65. Apple Pie, 2 Crusted (whole)

WHO MAY ENTER: *Contest is open to adults and juniors, except commercial, industrial or professional bakers or anyone selling bakery items for profit.*



HOW TO ENTER: *Contestants may enter only one pie, baked in an eight to ten inch, nonreturnable, foil pie plate. Entries will be subject to the entry rules on the back of the General Entry Form.*

PLEASE NOTE: *Straight judging in this contest.*

*This is a local baking contest sponsored by:
 The Woodstock Agricultural Society, Inc.*

CLASS J

A CONTEST TO HONOR THE EXHIBITORS

PREMIUMS: 1st 25.00 2nd 20.00 3rd 15.00

LotNo. Description

- 66. Your Favorite Cheesecake

This year, our 150th anniversary, we are honoring our exhibitors. We thank you for your time and effort you always put into making your prize winning entries.

WHO MAY ENTER: *The contest is open to men and women - adults and juniors, except commercial, industrial or professional bakers or anyone selling bakery items for profit.*

HOW TO ENTER: *Contestants are to enter their favorite cheesecake; 1/2 cake on a disposable plate. The recipe must be included. Entries will be subject to entry rules on the back of the General Entry Form.*

PLEASE NOTE: *Straight judging in this contest.*

JUDGING: *Entry will be judged by appearance, flavor, texture and originality.*

2010 STATE BAKING CONTESTS

RULES OF THE CONTEST

WHO MAY ENTER: *The contest at each member 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 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, 2010.*

HOW TO ENTER: *Any Connecticut resident entering a contest at any member fair is automatically entered and 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. Please submit entries to both the local and state contests on disposable plates. The Association of Connecticut Fairs and the local fairs will not be responsible for the return of plates, trays or containers. 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 state contest is held as part of the Fall Meeting and Convention of the Association of Connecticut Fairs. Entries for the state contest will be accepted until 11:00 a.m. on the day of the contest. Contact your local fair or visit www.ctfairs.org for the date and location. Contest winners are announced on the day of the contest. The secretary of each Fair **MUST** contact their contest winner from that Fair and provide information about the state contest. All entries in the state contest become the property of The Association of Connecticut Fairs and are not returned.*

ADULT CONTEST STATE PRIZES:

(to be awarded at State Contest)

1st 40.00	2nd 35.00	3rd 30.00
4th 25.00	5th 15.00	6th 12.50
7th 10.00	8th 7.50	9th 5.00
10th 5.00		

Honorable Mention Ribbons and Consolation Prizes will also be awarded.

NO RESERVATIONS FOR CONTEST WINNERS WILL BE ACCEPTED AT THE DOOR

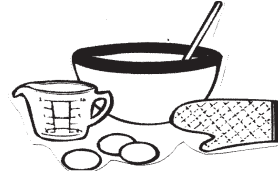
The 1910 Interlocking Style
U. S. SEPARATOR
Is emphatically the BEST and the one for YOU to buy:

- 1st. Because it skims the cleanest.
- 2nd. Because it's built the strongest.
- 3rd. Because it's the easiest cleaned.
- 4th. Because it's the most convenient.
- 5th. Because it requires least power.

The U. S. Separator defeated all other separators at Seattle on these **five essential points**, and **WON GRAND PRIZE**. It holds undeniably the **World's record** for cleanest skimming.

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ADULT BAKING CONTEST (OPEN TO CONNECTICUT RESIDENTS ONLY)



ASSOCIATION OF CONNECTICUT FAIRS

CRANBERRY CHUTNEY COFFEECAKE

CLASS K

LOCAL PREMIUMS:

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

Lot No. Description

67. Cranberry Chutney Coffeecake (whole cake)

Cranberry Chutney

- 1/3 cup vinegar
- 1/4 cup sugar
- 3/4 cup peeled, diced apple
- 1/8 teaspoon each: cinnamon, ginger, allspice
- dash ground cloves
- 1/2 cup dried cranberries

Note: only 3/4 cup of the chutney will be used in coffeecake recipe

Cake

- 8 tablespoons (1 stick) butter
- 1 cup granulated sugar
- 2 large eggs
- 1 cup buttermilk
- 1 teaspoon almond extract
- 1 tablespoon baking powder
- 1 teaspoon baking soda
- 3 cups all-purpose flour
- 1/2 teaspoon salt
- 3/4 cranberry chutney (see recipe above)
- 1/2 cup blanched slivered almonds, toasted (separated)

Glaze

- 3/4 cup confectioners' sugar
- 2 tablespoons milk
- 1/2 teaspoon almond extract

For the cranberry chutney

Combine vinegar and sugar in a medium saucepan. Bring to a boil over medium heat. Add apple and return to a boil. Add cinnamon, ginger, allspice, cloves and dried cranberries. Reduce heat to low. Cook for 25 minutes or until apples are tender, stirring occasionally. Set aside to cool.

Preheat oven to 350 degrees.

For the cake

In a large bowl, cream together the butter and sugar. Beat in the eggs, buttermilk and almond extract. In a separate bowl, mix together the baking powder, baking soda, flour and salt. Add all at once to the wet ingredients, stirring just to blend.

Grease and flour a 9- or 10-inch tube pan. Spoon the batter into the pan. Spread 3/4 cup of the chutney evenly atop the batter leaving 1/2 inch between pan and chutney. Sprinkle half the toasted almonds evenly over the chutney.

Bake the coffeecake for 55 minutes or until a cake tester inserted in the center comes out clean. Remove it from the oven. Cool cake 10 minutes and gently run a knife between pan and cake. Remove outer pan and cool cake completely. Remove cake from bottom of pan. Cool cake 20 minutes and gently run knife between pan and cake. Remove cake from pan.

For the glaze

While the cake is cooling, make the glaze by mixing the confectioners' sugar, milk and almond extract. Drizzle the glaze over the cake. Sprinkle the remaining toasted almonds over the cake.

2010 STATE TWO CRUSTED APPLE PIE CONTEST

Sponsored by The Association of Connecticut Fairs

RULES OF THE CONTEST

WHO MAY ENTER: The contest held at each fair is open to all residents of Connecticut regardless of age. Commercial, industrial or professional bakers are not eligible to enter.

HOW TO ENTER: Any Connecticut resident entering the Apple Pie Contest at any member fair is automatically entered in the local contest. Contestants may enter the contest in as many fairs as they wish until they win first prize at that fair. The winner will then represent that fair in the state contest. Contestants will be subject to the entry rules at each local fair.

JUDGING CRITERIA:

Overall Appearance	40
Crust	10
Flavor	40
Texture	10
Total	100

CONTEST RULES:

1. Each pie must be a 9" (measured at the top inside edge of the dish) Two Crusted Apple Pie.
2. Submit a 3x5 card with your recipe, your name and address printed.
3. No pre-made or pie mixes will be allowed.
4. The main ingredient **must** be apples. However, pies may include other fruits or ingredients.
5. All pies become the property of The Association of Connecticut Fairs (baking dishes will not be returned).

Please Note: If you win the State Apple Pie Baking Contest, the pie you enter at the November State Meeting **must** be entered in a nonreturnable pie pan or plate.

The Association of Connecticut Fairs will furnish score sheets to each member fair and the contestant will receive these sheets at the end of the event. **ALL DECISIONS OF THE JUDGES WILL BE 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 the first prize, that entry must be awarded the first place ribbon.

STATE CONTEST: The state contest is held as part of the Fall Meeting and Convention of the Association of Connecticut Fairs. Entries for the state contest will be accepted until 11:00 a.m. on the day of the contest. Contact your local fair or visit www.ctfairs.org for the date and location. Contest winners are announced on the day of the contest. The secretary of each Fair **MUST** contact their contest winner from that Fair and provide information about the state contest. All entries in the state contest become the property of The Association of Connecticut Fairs and are not returned.

STATE TWO CRUSTED APPLE PIE CONTEST (The following prizes to be awarded at the State Contest in November)

1st Prize - 40.00	2nd Prize - 35.00	3rd Prize - 30.00
4th Prize - 25.00	5th Prize - 15.00	6th Prize - 12.50
7th Prize - 10.00	8th Prize - 7.50	Next 2 Prizes - 5.00 each

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

CLASS L - 2010 STATE TWO CRUSTED APPLE PIE CONTEST

LOCAL CONTEST PRIZES ONLY

PREMIUMS: 1st 10.00 2nd 8.00 3rd 5.00

Lot No. Description

68. Two Crusted Apple Pie (whole)



Please Note: The winner of this contest will advance to the State Contest in November.

**OPEN TO CONNECTICUT RESIDENTS ONLY
MUST USE NON-RETURNABLE PIE PAN OR PLATE**



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