

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.

CHANDLER & MORSE
 PUTNAM, CONN.

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.