

# DEPARTMENT 15 - FOOD

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

## Requirements for Entering:

1. Exhibitors must read and comply with all **Fair Rules and Regulations**, located on page 2, for participation in the Woodstock Fair.
2. Only one entry is allowed in each lot, with the exception of class A.
3. In class A only, 3 jars must be entered in each lot.
4. Jars and containers must be clean and uniform in size and shape.
5. Label each jar with date and name of contents. No names on jars.
6. Liquid must be clear and head space should be the same in all jars.
7. Products must be of good quality and of good color.
8. All screw bands must be removed; fancy cloth tops will not be accepted. Two piece tops only.
9. Commercially prepared mixes are not allowed in Department 15 - Food.
10. Judging will be by the Danish System, except where otherwise stated.



## CLASS SC

### BOB'S RED MILL STEEL CUT OATS CONTEST

**1<sup>st</sup> Prize \$150 2<sup>nd</sup> Prize \$75 3<sup>rd</sup> Prize \$50**

*Each winner will also receive a Bob's Red Mill goodie bag.*

#### Lot No. Description

- 1A. Any baked item using Bob's Red Mill Steel Cut Oats (regular or gluten free)

#### General Entry Rules:

1. Each exhibitor may enter only one entry in this class.
2. Each entry **must** use Bob's Red Mill Steel Cut Oats.
3. Entries must be submitted with (1) one Bob's Red Mill Steel Cut Oats label.
4. Recipe must be submitted with entry. Commercially prepared mixes are not allowed.
5. Entry must be registered no later than August 13, 2001 and received on Wednesday, August 31, 2011.
6. All recipes become the sole property of Bob's Red Mill. Bob's Red Mill reserves the right to edit, adapt, copyright, publish and use any or all of the recipes including for publicity, promotion or advertising, with no compensation.

*Straight judging in this class.*

## CLASS A CANNING

*3 Jars needed in each lot.*

**PREMIUMS: 1<sup>st</sup> 4.00 2<sup>nd</sup> 3.00 3<sup>rd</sup> 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 acceptable)
10. Collection of Syrup (same kind)

**PREMIUMS: 1<sup>st</sup> 5.00 2<sup>nd</sup> 4.00 3<sup>rd</sup> 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 cucumbers)
18. Collection of Pickles (different kinds, no cucumbers)
19. Collection of Relishes (different kinds)
20. Collection of Vinegars (different kinds and sizes acceptable)
21. Collection of Syrup (different kinds)

## CLASS B

### BEST DECORATED SINGLE JAR

**PREMIUMS: 1<sup>st</sup> 6.00 2<sup>nd</sup> 5.00 3<sup>rd</sup> 4.00**

#### Lot No. Description

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

*Straight judging in this class.*

## CLASS C

### A PATRIOTIC PICNIC

**PREMIUMS: 1<sup>st</sup> 20.00 2<sup>nd</sup> 15.00 3<sup>rd</sup> 10.00**

#### Lot No. Description

23. Design a patriotic themed picnic. For example, honor our military, an American President, an American hero or an important date in our history.

*Straight judging in this class.*

**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. Hint: Judges want to be able to eat on their picnics!

## CLASS D

### CAKES & PASTRIES

*Enter 1/2 cake only, unless otherwise stated.*

**PREMIUMS: 1<sup>st</sup> 4.00 2<sup>nd</sup> 3.00 3<sup>rd</sup> 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: 1<sup>st</sup> 3.00 2<sup>nd</sup> 2.00 3<sup>rd</sup> 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) (minimum 3 inches in diameter)
39. Fudge (any kind, 6 pieces)

**PREMIUMS: 1<sup>st</sup> 5.00 2<sup>nd</sup> 4.00 3<sup>rd</sup> 2.00**

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

## CLASS E

### BREAD & ROLLS

*Enter 1/2 loaf of bread only; no mini loaves.*

**PREMIUMS: 1<sup>st</sup> 4.00 2<sup>nd</sup> 3.00 3<sup>rd</sup> 2.00**

#### Lot No. 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**

*Enter 1/2 loaf of bread only; no mini loaves.*

**PREMIUMS:** 1<sup>st</sup> 4.00 2<sup>nd</sup> 3.00 3<sup>rd</sup> 2.00

- | Lot No. | 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:** 1<sup>st</sup> 3.00 2<sup>nd</sup> 2.00 3<sup>rd</sup> 1.00

- | Lot No. | 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  
SALSA**

**PREMIUMS:** 1<sup>st</sup> 4.00 2<sup>nd</sup> 3.00 3<sup>rd</sup> 2.00

- | Lot No. | Description            |
|---------|------------------------|
| 64.     | 1 Jar, Fruit Salsa     |
| 65.     | 1 Jar, Vegetable Salsa |

**CLASS I  
DECORATED CAKE**

**Town of Woodstock 325<sup>th</sup> Anniversary**

**PREMIUMS:** 1<sup>st</sup> 20.00 2<sup>nd</sup> 15.00 3<sup>rd</sup> 10.00

- | Lot No. | Description  |
|---------|--|
| 66.     | Decorated Cake (whole, minimum 12" round/square; any kind) |

Use your creativity to celebrate Woodstock's 325<sup>th</sup> Anniversary!

*Straight judging in this class.*

**CLASS J  
APPLE PIE CONTEST**

A local baking contest sponsored by the Woodstock Agricultural Society, Inc.

**PREMIUMS:** 1<sup>st</sup> 25.00 2<sup>nd</sup> 20.00 3<sup>rd</sup> 15.00 4<sup>th</sup> 10.00

- | Lot No. | Description                  |
|---------|------------------------------|
| 67.     | Apple Pie, 2 Crusted (whole) |

*Straight judging in this class.*

**Who May Enter:** Contest is open to adults and juniors. Commercial, industrial or professional bakers or anyone selling bakery items for profit is not eligible to enter.

**How to Enter:** Contestants may enter only one pie, baked in an 8-10" **non-foil pie plate (non-returnable)**. Glass or tin pie plates will not be accepted.

**CLASS K  
A CONTEST TO HONOR PAST PRESIDENTS**

**This year we honor  
Retired Floral Superintendent  
Mary Larson Seney**



This contest originally began to honor the Past Presidents of the former Women's Department of the Woodstock Agricultural Society, Inc. This contest has been expanded to include officers and active participants in Fair.

This year our honoree is Mary Larson Seney. Mary has been an active member of the Woodstock Fair for many years and has served as a Superintendent in the Floral Department beginning in 1983 until her retirement in 2010. Mary raised her family on a farm in Woodstock was a school teacher in both Woodstock and Union. Thank you Mary for your many years of dedication to the Woodstock Agricultural Society, Inc.!

**Who May Enter:** Contest is open to adults and juniors. Commercial, industrial or professional bakers or anyone selling bakery items for profit is not eligible to enter.

**How to Enter:** Contestants are to enter 1/2 loaf of brown bread. Entries will be subject to entry rules on the back of the General Entry Form.

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

**PREMIUMS:** 1<sup>st</sup> 25.00 2<sup>nd</sup> 20.00 3<sup>rd</sup> 15.00

- | Lot No. | Description        |
|---------|--------------------|
| 68.     | Gram's Brown Bread |

*Straight judging in this class.*

**Grams' Brown Bread  
Mary Larson Seney**

- 1 cup molasses
- 1 cup water
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup milk
- 3 cups whole wheat flour
- 1 cup all bran cereal
- 1 cup white flour
- 2 1/2 teaspoons baking powder

Substitution: May substitute 4 cups graham flour for the 3 cups whole wheat flour and 1 cup all bran cereal.

Preheat oven to 350° F. Grease and gently flour two 5" x 9" loaf pans.

Mix together molasses, water, baking soda and salt. In a separate bowl mix the whole wheat flour, all bran flour, white flour and baking powder. Add the milk and the flour mixture gradually to the molasses mixture.

Bake 35-40 minutes; test for doneness. Do not over bake. Makes 2 loaves.

Enter 1/2 loaf. Enjoy the other half.

**ADULT BAKING AND APPLE PIE CONTESTS**  
**Association of Connecticut Fairs**

**Who May Enter:** The contest at each participating member fair is open to all men, women and juniors who are residents of Connecticut. Commercial, industrial or professional bakers are not eligible.

**Divisions:** Junior (ages 9-15 as of July 1) **See Department 19 - Junior**  
 Senior (age 15 and over)

**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 at 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:** Judging will be based on appearance, flavor and texture as noted for each contest. 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](http://www.ctfairs.org) for the date and location). Contest winners are announced on the day of the contest. Each fair is responsible for contacting their contest winner and providing information about the state contest. The Association of Connecticut Fairs does not contact individual fairs or contest winners regarding contest and banquet reservations nor does the Association of Connecticut Fairs cover the costs of attending the awards banquet. **NO RESERVATIONS FOR CONTEST WINNERS WILL BE ACCEPTED AT THE DOOR.** One reservation for the winning Exhibitor will be made compliments of the Woodstock Agricultural Society, Inc. Additional reservations will be at the Exhibitor's expense.

All entries to the state contest become the property of the Association of Connecticut Fairs and are not returned.

**The following prizes will be awarded at the State Contest:**

<b>1<sup>st</sup> Place</b> \$40.00	<b>2<sup>nd</sup> Place</b> \$35.00	<b>3<sup>rd</sup> Place</b> \$30.00
<b>4<sup>th</sup> Place</b> \$25.00	<b>5<sup>th</sup> Place</b> \$15.00	<b>6<sup>th</sup> Place</b> \$12.50
<b>7<sup>th</sup> Place</b> \$10.00	<b>8<sup>th</sup> Place</b> \$7.50	<b>9<sup>th</sup> Place</b> \$5.00
	<b>10<sup>th</sup> Place</b> \$5.00	

*Honorable Mention Ribbons will also be awarded.*



**CLASS L**  
**ADULT BAKING CONTEST**  
**Association of Connecticut State Fairs**

**LOCAL PREMIUMS:** 1<sup>st</sup> 15.00 2<sup>nd</sup> 10.00 3<sup>rd</sup> 8.00 4<sup>th</sup> 6.00 5<sup>th</sup> 5.00

<b>Lot No.</b>	<b>Description</b>
69.	Rustic Cheese & Rosemary Bread

**Rustic Cheese & Rosemary Bread**



- 3 ¾ to 4 cups bread flour
- 1 teaspoon granulated sugar
- 1 package dry yeast, instant, 2 ¼ teaspoons
- 1 ¼ cups warm water, 120-125 degrees
- 2 tablespoons extra virgin olive oil
- 1 tablespoon fresh rosemary, chopped
- 1 teaspoon salt
- 1 ¼ cups, approx. 5 oz., shredded Asiago cheese (not grated), separated
- ¼ cup, approx. 1 oz., shredded Parmigianino (not grated)
- Cooking spray

In a large mixing bowl, combine 1 ¾ cups flour, 1 teaspoon sugar and yeast package. Stir until well mixed. Add the warm water to the flour mixture slowly while beating with an electric mixture on low speed for 1 minute, stopping frequently to scrape batter from side and bottom of bowl. Cover bowl tightly with plastic wrap; let stand about 1 hour in a warm, draft free area.

In a small cup, combine olive oil, rosemary and salt. Stir olive oil mixture into above flour mixture. Stir in, or use an electric stand mixer with a dough hook, enough of the remaining flour, ½ cup at a time, until dough is soft, leaves side of bowl and is not sticky. Cover tightly with plastic wrap; let rest for 15 minutes.

Place dough onto a floured surface and knead for 8 minutes, sprinkling surface with more flour if dough starts to stick, until dough is smooth and springy. Dough should not be wet or sticky. Combine 1 cup Asiago cheese and ¼ cup Parmigianino cheese. Knead the cheeses into the dough for 3 minutes or until fully incorporated. Spray a large bowl with the cooking spray. Place dough in bowl, turning dough to grease all sides. Cover bowl tightly with plastic wrap; let rise in a warm area for 1 hour.

Lightly spray a cookie sheet with the cooking spray. Gently push your fist into the dough to deflate it. Place dough on floured surface and gently shape into football-shaped loaf, about 12" long. Place loaf on the cookie sheet. Coat loaf with flour to prevent sticking. Cover loosely with plastic wrap; let rise in a warm place 45-60 minutes or until loaf has almost doubled in size.

Move oven racks to lowest and middle positions. Place an 8" square plan on the bottom oven rack; add hot water to the pan until almost full. Heat the oven to 450° F. Pour a small amount of cool water into a clean spray bottle. Spray the loaf lightly with water; sprinkle with a small amount of flour. Dip a sharp thin knife into cool water and carefully cut a ½ " deep slash lengthwise down the center of the loaf. Sprinkle the remaining ¼ cup of Asiago cheese into the slash.

Place loaf and cookie sheet in the oven and give the oven a few spritzes of cool water, away from the light bulb, before closing the door. Bake 10 minutes. Reduce the oven temperature to 400° F. Bake 20 to 25 minutes longer or until loaf is deep golden and sounds hollow when tapped. Remove from cookie sheet to a cooling rack and cool for 30 minutes.

Submit the whole loaf (do not cut) on plate or covered cardboard not to exceed 1" in size around each side of bread.

<b>Judging Criteria</b>	
Overall Appearance	25 points
Following Directions	10 points
Texture	15 points
Aroma	10 points
Flavor	40 points
<b>Total</b>	<b>100 points</b>

## TWO CRUSTED APPLE PIE CONTEST

### Association of Connecticut State Fairs

Please refer to the **Adult Baking and Apple Pie Contests** on page 24 of Department 15 - Food for further information on entering the State Baking Contests.

#### Contest Rules:

- Each pie must be a 9" (measured at the top inside edge of the dish) two crusted apple pie.
- Submit a 3" x 5" card with Contestant's recipe, name and address.
- No pre-made or pie mixes will be allowed.
- The main ingredient must be apples. However, pies may include other fruits or ingredients.
- All pies become the property of the Association of Connecticut Fairs (baking dishes will not be returned).

#### Judging Criteria

Overall Appearance	40 points
Crust	10 points
Flavor	40 points
Texture	10 points
<b>Total</b>	<b>100 points</b>

## CLASS M

### TWO CRUSTED APPLE PIE CONTEST

#### Local Contest Prizes Only

**PREMIUMS:** 1<sup>st</sup> 10.00 2<sup>nd</sup> 8.00 3<sup>rd</sup> 5.00

#### Lot No. Description

70. Two Crusted Apple Pie (whole)

The first place winner of this contest will advance to the State Contest.

