

# DEPARTMENT 15 - FOOD

Superintendents: Patricia Kelly, 860-928-6955 Marie Kelly, 860-428-7186

## Requirements for Entering:

1. Exhibitors must read and comply with all **Fair Rules and Regulations**, located on page 3, for participation in the Woodstock Fair.
2. Only one entry is allowed in each lot, with the exception of class A.
3. Commercially prepared mixes are not allowed in Department 15 - Food.
4. Judging will be by the Danish System, except where otherwise stated.



## CLASS SC PAST PRESIDENT'S BAKING CONTEST

It is with great pleasure that we honor **Douglas Young** as a Past President. Doug is a lifelong resident of Woodstock and along with his family, owns and operates Woodstock Orchards. Doug has dedicated his life to agriculture. In addition to the Woodstock Agricultural Society, he volunteers his time throughout the community including the Woodstock Volunteer Fire Association, the Quinebaug Valley Fruit Growers, Inc. and the Woodstock Agriculture Commission.

Doug has been a life member of the Woodstock Agricultural Society since 1972. He was elected to the Board of Directors in 1993 and served as President from 2009 -2012 and Treasurer from 2014-15. Doug is very dedicated to the Woodstock Fair and is always willing to lend a helping hand.

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

### Lot No. Description

- 1A. Blueberry Buckle (whole)

## Blueberry Buckle

¾ cup sugar	2 ½ teaspoons baking powder
½ cup shortening	½ cup milk
1 egg	2 cups blueberries
2 ½ cup all purpose flour	¼ teaspoon salt

### Topping:

- ½ cup sugar  
½ teaspoon ground cinnamon  
¼ cup butter

Preheat oven to 350° F. Beat ¾ cup sugar and shortening until light and fluffy. Add egg; beat well. Stir together 2 cups of flour, the baking powder and salt. Add flour mixture and milk alternately to beaten mixture. Beat until smooth after each addition. Spread in a greased 8"x8"x2" pan. Top with blueberries.

Combine remaining ½ cup flour, ½ cup sugar and cinnamon. Cut in butter until crumbly. Sprinkle over blueberries.

Bake for 45-50 minutes.

Entries will be judged on appearance, following instructions, aroma and flavor.

*Straight judging in this class.*

## CLASS A CANNING

- Three (3) jars must be entered in each lot.
- Jars and containers must be clean and uniform in size and shape.
- Label each jar with date and contents, no names.
- All screw bands must be removed; two piece tops only.
- Fancy cloth tops will not be accepted.

**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 Fruit Salsa (same kind)
11. Collection of Vegetable Salsa (same kind)
12. Collection of Syrup (same kind)

Note: Maple Syrup must be entered under Department 13 Fruits.

**PREMIUMS:** 1<sup>st</sup> 5.00 2<sup>nd</sup> 4.00 3<sup>rd</sup> 3.00

### Lot No. Description

13. Collection of Jams (different kinds)
14. Collection of Jellies (different kinds)
15. Collection of Fruits (different kinds)
16. Collection of Juices (different kinds)
17. Collection of Sauces (different kinds)
18. Collection of Vegetables (different kinds)
19. Collection of Pickles (different kinds, using cucumbers)
20. Collection of Pickles (different kinds, no cucumbers)
21. Collection of Relishes (different kinds)
22. Collection of Vinegars (different kinds and sizes acceptable)
23. Collection of Fruit Salsa (different kinds)
24. Collection of Vegetable Salsa (different kinds)
25. Collection of Syrup (different kinds)

Note: Maple Syrup must be entered under Department 13 Fruits.

## 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

26. Decorate Any Home Canned Food, 1 jar, using the theme:  
"Old MacDonald Goes to the Woodstock Fair"

*Straight judging in this class.*

## CLASS C PICNIC LUNCH "Old MacDonald Goes to the Farmer's Market"

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

### Lot No. Description

27. Picnic Basket

*Place homemade food items made by the exhibitor, that you would find at a Farmer's Market, in a container (i.e. basket, box). Decorate accordingly. Include a list of items in your container. Please, no food items that require refrigeration.*

*Entries will be judged on: presentation (20 points), originality (20 points), use of theme (20 points) and taste of homemade food items (40 points).*

*Straight judging in this class.*

**CLASS D  
CAKES & COOKIES & PIES**

*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
28.	Applesauce Cake
29.	Blueberry Cake
30.	Carrot Cake
31.	Pound Cake
32.	Spice Cake
33.	Chocolate Cake (any kind, frosted)

**PREMIUMS:** 1<sup>st</sup> 3.00 2<sup>nd</sup> 2.00 3<sup>rd</sup> 1.00

34.	Gingerbread
35.	Brownies (5, any kind)
36.	Molasses Cookies (5)
37.	Sugar Cookies (5)
38.	Chocolate Chip Cookies (5)
39.	Bar Cookies (5, any kind)
40.	M&M Cookies (5)
41.	Cookies (5, any other kind)
42.	Whoopie Pies (5) (minimum 3 inches in diameter)
43.	Fudge (any kind, 6 pieces)

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

44.	Cream Pie (any kind, whole)
45.	Fruit Pie (any kind, whole)

**CLASS E  
YEAST 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
46.	White Bread
47.	Whole Grain Bread
48.	Marble Bread
49.	Wheat Bread
50.	Cinnamon Bread
51.	Sour Dough Bread
52.	Bread Typical of a Foreign Land
53.	Raised Bread (any other kind)
54.	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
55.	Banana Bread
56.	Cranberry Bread
57.	Date Nut Bread
58.	Pumpkin Bread
59.	Zucchini Bread
60.	Quick Bread (any other kind)
61.	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
62.	Bran Muffins (3)
63.	Corn Muffins (3)
64.	Oatmeal Muffins (3)
65.	Blueberry Muffins (3)
66.	Cranberry Muffins (3)
67.	Any other kind of Muffins (3)

**CLASS H  
DECORATED CAKE**

**“Old MacDonald Bakes A Cake for the Woodstock Fair”**

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

Lot No.	Description
68.	Decorated Cake (whole, minimum 12” round/square; any kind) <i>Cake will be sampled.</i>

Use your imagination in decorating a cake using the theme  
**“Old MacDonald Goes to the Fair”**

*Straight judging in this class.*

**CLASS I  
WOODSTOCK FAIR APPLE PIE CONTEST**

**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
69.	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” foil pie plate (non-returnable). Glass or tin pie plates will not be accepted. Must be two crusted, no lattice work. Pies must be room temperature at the time of judging (approximately 7:30 pm) or may be disqualified.

**CLASS J  
SPECIAL CONTEST**

**“Old MacDonald Bakes Cookies for the Woodstock Fair”**

**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
70.	Cookies (6)

*Using your favorite rolled cookie recipe (e.g. sugar, gingerbread, shortbread) make farm/barnyard themed cookies. Use your imagination – animals, tractors, vegetables, barns, etc. Cookies must be decorated.*

*Straight judging in this class.*

**CLASS K  
QUIET CORNER’S CUPCAKE CONTEST**

Be creative, be original and decorate cupcakes using the theme  
**“Old MacDonald Goes to the Woodstock Fair”**

**PREMIUMS:** 1<sup>st</sup> 10.00 2<sup>nd</sup> 7.00 3<sup>rd</sup> 5.00

Lot No.	Description
71.	Cupcakes (6 cupcakes)

Bake your favorite or best cupcake recipe, with or without filling and decorate. A copy of the recipe must be submitted with the cupcakes.

<b>Judging:</b> Taste	<b>50 points</b>
Appearance	<b>40 points</b>
Texture	<b>10 points</b>

*Homemade edible decorations will receive more points than purchased decorations.*

## 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 7-15 as of July 1<sup>st</sup>) See **Department 19 - Juniors**  
Adult Baking (age 15 and over)

**How to Enter:** Any Connecticut resident entering a contest at any participating 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 member fairs are not responsible for the return of plates, trays or containers.

**Judging:** 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 result in 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 are accepted until 11:00 a.m. on the day of the judging (contact your local fair or visit [www.ctagfairs.org](http://www.ctagfairs.org) for the date and location). Contest winners are announced at the Fall Meeting. Each fair is responsible for contacting their contest winner and providing them with information. 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. No banquet reservations for contest winners will be accepted at the door.

All entries to the state contest become the property of the Association of Connecticut Fairs.

**The following prizes and a Rosette 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> 25.00 2<sup>nd</sup> 20.00 3<sup>rd</sup> 15.00 4<sup>th</sup> 10.00 5<sup>th</sup> 5.00

**Lot No. Description**  
72. Cinnamon Swirl Bread



**Dough**  
3 cups King Arthur Unbleached All-Purpose Flour  
¼ cup potato flakes  
¼ cup non-fat dry milk  
1 ¼ teaspoons salt  
½ teaspoon cinnamon  
3 tablespoons sugar  
2 ½ teaspoons instant yeast  
4 tablespoons butter  
1 cup lukewarm water

**Filling**  
¼ cup sugar  
1 ½ teaspoons cinnamon  
¼ cup raisins, chopped  
2 teaspoons King Arthur Unbleached All-Purpose Flour  
1 large egg beaten with 1 tablespoon water

**Streusel Topping**  
2 tablespoons butter  
2 tablespoons sugar  
¼ teaspoon cinnamon  
¼ cup King Arthur Unbleached All-Purpose Flour

- Directions**
- 1) In a large mixing bowl, combine all of the dough ingredients, mixing until the dough begins to come away from the sides of the bowl.
  - 2) Transfer the dough to a lightly oiled work surface; knead for 3 minutes. Allow to rest for 15 minutes, then continue kneading till smooth, an additional 8 to 10 minutes.
  - 3) Transfer the dough to a lightly oiled bowl, cover the bowl with plastic wrap and set aside to rise for 1 to 1 ½ hours; it will be puffy, if not doubled in bulk.
  - 4) Transfer the dough to a lightly oiled work surface and shape it into a long, thin rectangle, about 16" x 8".
  - 5) To make the filling, combine the sugar, cinnamon, raisins and flour.
  - 6) Brush the dough with some of the egg/water and pat the filling onto the dough. Beginning with a short edge, roll the dough into a log. Pinch the side seam and ends closed (to keep the filling from bubbling out), and place the log in a lightly greased 9" x 5" loaf pan.
  - 7) Cover the pan with lightly greased plastic wrap and allow the bread to rise for about 1 hour at room temperature or until it is crowned about 1" over the rim of the pan. Towards the end of the rising time, preheat the oven 350° F.
  - 8) In a small bowl, combine the streusel ingredients, cutting the butter until the mixture is crumbly.
  - 9) Brush the loaf with the remaining beaten egg and add the streusel, using your fingers to gently apply it to the dough, being careful not to deflate the loaf.
  - 10) Bake the bread for about 45 minutes, tenting the loaf lightly with aluminum foil for the final 15 minutes or so if it appears to be browning too quickly.
  - 11) Remove the loaf from the oven and after about 5 minutes, gently remove it from the pan. Some of the streusel will fall off.

**Submit on a foil-covered cardboard not larger than 1" from the loaf.**

<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>

**ALL DECISIONS OF THE JUDGES ARE FINAL**

**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:**

- 1) Each pie must be a 9" (measured at the top inside edge of the dish) two crusted apple pie, lattice-top is excluded.
- 2) Submit a 3" x 5" card with contestant's recipe, name and address.
- 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) Failure to adhere to these rules will **disqualify** the entered pie from the competition.
- 6) 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**  
**Association of Connecticut State Fairs**

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

**Lot No. Description**

73. Two Crusted Apple Pie (whole)

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





**HOURS**  
 Closed Mondays  
 Tues & Friday  
 7am-2pm  
 Saturday & Sunday  
 8am-1pm

# Come in, out of the cold!

Cupcakes, breakfast pastries, treat bars, and breads.  
 Coffee, tea hot chocolate, juice and more!



**PIES & CAKES  
 MADE TO  
 ORDER!**



27 Main Street  
 North Grosvenordale, Connecticut 06255 • 860-942-0238

