



**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: 1st 25.00 2nd 20.00 3rd 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.