

DEPARTMENT 15 - FOOD

Superintendents: Marie Kelly, 860-428-7186 Diane Peterson, 860-942-4862

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, with the exception of Class H.
4. Judging will be by the Danish System, except where otherwise stated.

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: 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 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: 1st 5.00 2nd 4.00 3rd 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: 1st 6.00 2nd 5.00 3rd 4.00

Lot No. Description

26. Decorate Any Home Canned Food, 1 jar, using the theme:
"The Nutmeg State"

Straight judging in this class.

CLASS C PICNIC LUNCH "The Nutmeg State"

PREMIUMS: 1st 20.00 2nd 15.00 3rd 10.00

Lot No. Description

27. Picnic Basket

Place homemade food items made by the exhibitor that represent the State of Connecticut, 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: 1st 4.00 2nd 3.00 3rd 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: 1st 3.00 2nd 2.00 3rd 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. Whoopee Pies (5) (minimum 3 inches in diameter)
43. Fudge (any kind, 6 pieces)

PREMIUMS: 1st 5.00 2nd 4.00 3rd 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: 1st 4.00 2nd 3.00 3rd 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: 1st 4.00 2nd 3.00 3rd 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: 1st 3.00 2nd 2.00 3rd 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 "DOCTOR" A CAKE MIX

PREMIUMS: 1st 20.00 2nd 15.00 3rd 10.00

Lot No.	Description
68.	"Doctor" A Cake Mix (1/2 cake, 8-9" round, 2 layer) <i>Cake will be sampled.</i>

Beginning with a cake mix, use your imagination to add additional ingredients to make it your own. Submit your recipe on a 3"x5" index card.

Straight judging in this class.

CLASS I WOODSTOCK FAIR APPLE PIE CONTEST

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

Lot No.	Description
69.	Apple Pie, 2 Crusted (whole) <i>Straight judging in this class.</i>

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 QUIET CORNER'S CUPCAKE CONTEST "The Nutmeg State"

PREMIUMS: 1st 10.00 2nd 7.00 3rd 5.00

Lot No.	Description
70.	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.

Judging: Taste	50 points
Appearance	40 points
Texture	10 points

*Homemade edible decorations will receive more points than purchased decorations.
Straight judging in this class.*

CLASS K SPECIAL CONTEST Honoring Joy

It is with appreciation and gratitude that we honor Joy Blackmar. Without her dedication and commitment since 1998, over 20,000 exhibitors in approximately 140,000 lots would not have had their exhibits properly entered in the Woodstock Fair. Although no longer able to devote the time necessary to complete this monumental task, Joy will remain an integral part of our Fair Family. Her talent, expertise and service will continue in a legacy to future exhibitors. Thank you Joy for a job well done!

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

Lot No.	Description
71.	Spiced Caramel Apple Cake Roll

Ingredients

For the cake:

- 3 eggs
- 2/3 cup granulated sugar
- 1/2 cup no sugar added applesauce
- 2 tablespoons molasses
- 3/4 cup flour
- 1 teaspoon baking powder
- 2 teaspoons cinnamon
- 1/2 teaspoon cloves
- 1/2 teaspoon allspice
- 1/2 teaspoon nutmeg
- 1/2 teaspoon salt

For the Filling:

- 2 tablespoons butter
- 3 granny smith apples, peeled, cored and diced
- 1/3 cup sugar
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1 teaspoon cornstarch
- 1/4 cup water

For the Frosting:

- 1 cup walnuts, chopped
- 1/2 cup (1 stick) butter
- 1 cup firmly packed brown sugar
- 4 tablespoons heavy cream
- 2 cups powdered sugar
- 1 tablespoon vanilla extract



Preparation

- 1) Preheat the oven 375° F. Line a jelly pan (10"x15") with foil and spray with cooking spray. May use spray with flour in it.
- 2) Beat eggs at high speed for 5 minutes. Gradually beat in sugar, applesauce and molasses.
- 3) Sift together flour, baking powder, cinnamon, allspice, nutmeg, cloves and salt. Add to other mixture. Spread into prepared pan.
- 4) Bake for 10 minutes. Turn out immediately onto a kitchen towel sprinkled liberally with powdered sugar. Starting on the narrow end, roll towel and cake together. Cool completely.
- 5) While the cake is baking and cooling, make the filling. Melt butter in a medium frying pan. Add apples, sugar, cinnamon and nutmeg. Stir to combine. Cook for about 2 minutes, until apples start to release their juices. Stir together water and cornstarch and add to pan. Stir and continue cooking over medium-low heat for about 5 minutes, until liquids are absorbed and apples are cooked. Remove from heat, then place apples in a bowl and chill until ready to assemble cake.
- 6) Once cake and apples are cool, carefully unroll the cake. Spread apples evenly across the cake, being sure to spread to the edges as much as possible. Starting at the narrow end, re-roll the cake. Place on a rack set over a cookie sheet to await frosting.
- 7) Toast chopped nuts in a small frying pan over low heat, stirring often, for just few minutes. DO NOT WALK AWAY from the stove. They can burn in an instant. You can toast them in a 350° F oven on a cookie sheet, shaking the pan occasionally, for just a few minutes. Cool while preparing frosting.
- 8) To make the frosting, melt the butter in a medium sauce pan, if using unsalted butter, add a pinch of salt.
- 9) Stir in brown sugar and cook over medium-low heat, stirring constantly, for 2 minutes. Stir in heavy cream and stir until the mixture comes to a boil (it will probably be boiling almost instantly). Remove from heat and whisk in powdered sugar until no lumps remain, then whisk in vanilla extract. If frosting is too thick to pour at this point, add more cream, 1 tablespoon at a time.
- 10) Pour frosting over cake roll evenly, being sure to get the ends and sides. Working quickly, use an offset spatula to help spread the frosting where it's missing. The excess frosting will drop onto the cookie sheet. Sprinkle nuts over the top. Store in refrigerator; serve at room temperature.
- 11) Submit the whole cake roll on strong cardboard covered in aluminum foil no more than 2" from the edge of the cake.

Straight judging in this class.

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 1st) See **Department 19 - Juniors**
Adult Baking

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 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:

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

Honorable Mention Ribbons will also be awarded.



CLASS L ADULT BAKING CONTEST Association of Connecticut State Fairs

LOCAL PREMIUMS: 1st 25.00 2nd 20.00 3rd 15.00 4th 10.00 5th 5.00

Lot No. Description
72. Majestic and Moist New Year's Honey Cake



Ingredients

- 3 ½ cups King Arthur all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 4 teaspoons ground cinnamon
- ½ teaspoon ground cloves
- ½ teaspoon ground allspice
- 1 cup vegetable oil
- 1 cup honey
- 1 ½ cups granulated sugar
- ½ cup brown sugar
- 3 eggs
- 1 teaspoon vanilla extract
- 1 ¼ cup warm, strong tea
- ½ cup fresh orange juice
- ½ cup sliced almonds

Preparation

- 12) Preheat the oven 350° F. Lightly grease an angel food cake pan and line the bottom with lightly greased parchment paper.
- 13) In a large bowl, whisk together the flour, baking powder, baking soda, salt and spices. Make a well in the center and add the oil, honey, sugars, eggs, vanilla, tea and orange juice.
- 14) Using a strong wire whisk or an electric mixer on slow speed, combine the ingredients well to make a thick batter, making sure that no ingredients are stuck to the bottom of the bowl.
- 15) Spoon the batter into the prepared pan and sprinkle the top of the cake evenly with the almonds.
- 16) Place the angel food cake pan on 2 baking sheets stacked together and bake for 60 to 70 minutes until the cake springs back when you touch it gently in the center.
- 17) Let the cake stand for 15 minutes before removing it from the pan. Place onto a wire rack to cool completely.

Yield: Serves 8-10.

Submit on strong cardboard covered in aluminum foil no more than 2" from the edge of the cake.

Judging Criteria

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

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
Total	100 points

CLASS M
TWO CRUSTED APPLE PIE CONTEST
Association of Connecticut State Fairs

PREMIUMS: 1st 10.00 2nd 8.00 3rd 5.00

Lot No. Description

73. Two Crusted Apple Pie (whole)

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



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