

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.

Fifty years ago an iconic Music Festival took place in Woodstock, NY.

This year we pay a small tribute to this historic event that shares our Woodstock name, using the theme:

“Peace, Love, Food”

Have fun re-creating and remembering a part of this experience from 1969.

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:

“Peace, Love, Food”

Straight judging in this class.

CLASS C PICNIC LUNCH “Peace, Love, Food”

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 theme, in a container (i.e. basket, box). Decorate accordingly. Include a list of items in your container. Please, no food items that contain illegal substances or 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. Additional points will be given for using the theme “Peace, Love, Food”

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
“Peace, Love, Food”**

PREMIUMS: 1st 10.00 2nd 7.00 3rd 5.00

- | Lot No. | Description |
|---------|-----------------------|
| 70. | Cupcakes (6 cupcakes) |

Bake your favorite or best cupcake recipe using the theme, 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 Esther Foskett
1918-2018**

It is with appreciation and gratitude that we honor Esther Foskett. Esther often shared her memories of the Woodstock Fair when Henry Dunleavy was at the helm. But Esther’s presence at the Fair started when she and her parents and siblings would go the Fair. A picture of Esther at the Woodstock Fair when she was only 13 years old, shows her wearing a white dress. Her father warned against the “fakers” along the midway.

Esther married into a “Fair” minded family - her father-in-law, Frank, was a grand marshal for the fair, her brother-in-law Harold, was overseer of the sheep dept. Esther’s son Harold, Jr., currently attends to the Brunn barn affairs. Esther looked forward to the annual premium book and would enter her beautiful floral arrangements and a little something from the kitchen: doughnuts, apple pie or the featured recipe.

In 2012, at the age of 94, Esther was nominated for “Best Cook in Town” in Yankee Magazine for her Birthday cake recipe. This recipe is easy, delicious and sure to become a tradition for your family. Esther attended the Woodstock Fair annually until her 98th year.

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

- | Lot No. | Description |
|---------|--|
| 71. | Esther Foskett’s Easy Homemade Birthday Cake |



Ingredients

For the cake:

- 2 cups, plus 2 tablespoons all purpose flour, plus extra for pans
- 1 ½ cups granulated sugar
- 3 ½ teaspoons baking powder
- 1 teaspoon table salt
- ½ cup vegetable shortening (or unsalted butter), plus extra for pans
- 1 cup whole or 2% milk
- 1 teaspoon vanilla extract
- 3 large eggs at room temperature
- Icing (see accompanying recipe)

For the Icing:

- 2 cups confectioner’s sugar, sifted
- 4 tablespoons butter, softened
- 1 teaspoon vanilla extract
- 3-4 tablespoons milk, divided

Cake Instructions

- 1) Preheat the oven 350° F and set a rack just below the middle position. Grease and flour 2 standard 8”- 9” round cake pans.
- 2) In a large bowl, sift together flour, sugar, baking powder and salt. Add shortening (or butter), then milk and vanilla. Beat 2 minutes. Add eggs and beat 2 minutes.
- 3) Bake in two pans until layers are golden brown and a cake tester comes out clean, 25-30 minutes. (This is a good time to make the icing; see the accompanying recipe.) Remove from the oven. Let layers sit in pans 5 minutes; then remove gently and let cool 15 minutes on wire racks.
- 4) When cool, frost the top of one layer with icing; then stack the second layer on top. Set a cooling rack into a rimmed baking sheet; then place cake atop rack. Pour remaining icing over cake, letting it drip down sides and into pan. Serve.

Icing Instructions

Using a hand-held or standing mixer, blend sugar and butter. Add vanilla and blend until smooth. Add milk, 1 tablespoon at a time, blending as you go; add only as much as you need to get the desired texture. If you’ll be piping the icing as decoration, add less milk. If you plan to simply frost the cake, use a bit more. Yield: icing for 1 two layer cake.

Enter whole cake on foil covered cardboard no larger than 1” from 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.



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. Cinnamon Star Bread



Dough

- 2 cups King Arthur unbleached all-purpose flour
- ½ cup instant mashed potato flakes
- ¼ cup nonfat dry milk
- ¾ cup + 2-4 tablespoons lukewarm water, enough to make a soft, smooth dough
- ¼ cup (4 tablespoons) unsalted butter, room temperature
- 1 teaspoon vanilla extract
- 2 teaspoons instant yeast
- 2 tablespoons sugar
- 1 teaspoon salt

Filling

- 1 large egg, beaten
- ½ cup sugar
- 1 tablespoon cinnamon

Instructions

- 1) First, measure the flour by gently spooning it into a cup, then sweeping off any excess. Sift the flour and dry milk. Add the potato flakes.
- 2) To make the dough: combine all of the dough ingredients and mix and knead to make a soft, smooth dough.
- 3) Place the dough in a lightly greased bowl, cover and let it rise for 60 minutes, until it is nearly doubled in bulk.
- 4) Divide the dough into four equal pieces. Shape each piece into a ball, cover the balls and allow to rest for 15 minutes.
- 5) On a lightly greased or floured work surface, roll one piece of dough into a 10" circle. Place the circle on a piece of parchment, brush a thin coat of beaten egg on the surface, then evenly sprinkle with 1/3 of the cinnamon-sugar, leaving ¼" of bare dough around the perimeter.
- 6) Roll out a second circle the same size as the first and place it on top of the filling covered circle. Repeat the layering process – egg, cinnamon sugar, dough circle – leaving the top circle bare.
- 7) Place a 2 ½" to 3" round cutter in the center of the dough circle as a guide. With a bench knife or sharp knife, cut the circle into 16 equal strips, from the cutter to the edge, through all the layers.
- 8) Using 2 hands, pick up two adjacent strips and twist them away from each other twice so that the top side is facing up again. Repeat with the remaining strips of dough so that you end up with eight pairs of strips.
- 9) Pinch the pairs of strips together to create a star-like shape with eight points. Remove the cutter.
- 10) Transfer the star on the parchment to a baking sheet. Cover the star and it rise until it becomes noticeable puffy, about 45 minutes.
- 11) While the star is rising, preheat the oven 400° F.
- 12) Brush the star with a thin coat of the beaten egg. Bake it for 12 to 15 minutes, until it is nicely golden with dark brown cinnamon streaks; the center should register 200° F on a digital thermometer.
- 13) Remove the loaf from the oven and allow to cool for about 10 minutes.

Submit on foil-covered cardboard no larger than 1" from bread.

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 26 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
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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