

DEPARTMENT 15 - FOOD

Superintendent: Christine Dufort 860-771-1730

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. Commercial, industrial or professional bakers are not eligible to enter.
5. No cannabis products are allowed to be used.
6. 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/Jellies (same kind)
 2. Collection of Fruits (same kind)
 3. Collection of Juices/Sauces (same kind)
 4. Collection of Vegetables (same kind)
 5. Collection of Pickles/Relishes (same kind)
 6. Collection of Vinegars (same kind, different sizes acceptable)
 7. Collection of Fruit/Vegetable Salsa (same kind)
 8. 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

9. Collection of Jams/Jellies (different kinds)
 10. Collection of Fruits (different kinds)
 11. Collection of Juices/Sauces (different kinds)
 12. Collection of Vegetables (different kinds)
 13. Collection of Pickles/Relishes (different kinds)
 14. Collection of Vinegars (different kinds and sizes acceptable)
 15. Collection of Fruit/Vegetable Salsa (different kinds)
 16. Collection of Syrup (different kinds)
- Note: Maple Syrup must be entered under Department 13 Fruits.

CLASS B BEST BARK RECIPE

PREMIUMS: 1st 8.00 2nd 5.00 3rd 3.00

Lot No. Description

17. Best Bark Recipe
 - a) Share with us your best bark recipe.
 - b) Submit 6 pieces at least 5" x 3" in size.
 - c) Include a copy of the recipe.
 - d) One entry per exhibitor.

CLASS C BEST HOLIDAY COOKIE EXCHANGE RECIPE

PREMIUMS: 1st 25.00 2nd 20.00 3rd 15.00

Lot No. Description

18. Best Holiday Cookie Exchange Recipe
 - a) Share with us the best recipe you make for a holiday cookie exchange.
 - b) Confections may be included.
 - c) Submit a minimum of 6 cookies/confections in a festive manner (ex. holiday basket, tin, decorative (non-breakable) item.
 - d) Include a copy of the recipe.
 - e) One entry per exhibitor.

Entries will be judged on: presentation (30 points), originality (30 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

19. Cake, any kind, labeled
20. Donuts, Baked, 6 of same kind, labeled

PREMIUMS: 1st 4.00 2nd 3.00 3rd 2.00

Lot No. Description

21. Cupcakes, 6 of same kind, labeled

PREMIUMS: 1st 3.00 2nd 2.00 3rd 1.00

22. Bar Cookies, 6 of same kind, labeled
23. Drop Cookies, 6 of same kind, labeled
24. Any Other Cookie, 6 of same kind, labeled
25. Biscotti, 6 of same kind, labeled
26. Shortbread, 6 of same kind, labeled
27. Whoopee Pies (6), minimum 3" in diameter
28. Fudge (6 pieces) any kind, labeled

PREMIUMS: 1st 5.00 2nd 4.00 3rd 2.00

29. Pie, any kind, labeled

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

30. Yeast Bread, any kind, labeled
31. Yeast Rolls, 6 any kind, labeled
32. Yeast Cinnamon Rolls, 6, labeled

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

33. Any Quick Bread, labeled
34. Any Biscuit, rolled and cut, 5 of same, labeled
35. Cinnamon Rolls, 6, labeled
36. Any Coffee Cake, labeled

CLASS G MUFFINS

PREMIUMS: 1st 3.00 2nd 2.00 3rd 1.00

Lot No. Description

37. Any Muffin, labeled (3 of same)

CLASS H GLUTEN FREE

PREMIUMS: 1st 3.00 2nd 2.00 3rd 1.00

Lot No. Description

38. Any Gluten Free Baked Item, 6 of same, labeled

CLASS I VEGAN

PREMIUMS: 1st 3.00 2nd 2.00 3rd 1.00

Lot No. Description

39. Any Vegan Baked Item, 6 of same, labeled

King Arthur Baking Company

Sponsoring
CLASS J

2024 WOODSTOCK FAIR RECIPE CONTEST Ultimate Chewy Brownies

PREMIUMS: 1st \$75 Gift Card 2nd 50.00 Gift Card 3rd 25.00 Gift Card

Lot No. Description
40. Ultimate Chewy Brownies

Exhibitor must bring the UPC label or the open bag of King Arthur Baking Company All-Purpose Flour.



Ingredients

- 8 tablespoons unsalted butter, melted and cooled
- ¼ cup vegetable oil
- 2 cups granulated sugar
- ½ teaspoon table salt
- ½ teaspoon espresso powder, optional; for enhanced chocolate flavor
- ¾ cup unsweetened Cocoa: Dutch-process or natural
- 1 cup King Arthur Baking Company All-Purpose Flour
- 3 large eggs
- 1 teaspoon pure vanilla extract

Directions

- 1) Preheat the oven to 325° F.
- 2) Lightly grease a 9" x 9" pan or 8" x 8" pan (for slightly thicker brownies)
- 3) Combine all ingredients into a bowl and mix well
- 4) Spread the batter into the pan
- 5) Bake for 30 to 35 minutes until a toothpick inserted into the center comes out with some moist crumbs clinging to it but doesn't show any traces of raw batter.
- 6) Remove the pan from the oven and cool the brownies before cutting.

Enter 3 brownies on a disposable plate.

Straight judging in this class.



ADULT BAKING AND APPLE PIE CONTESTS Association of Connecticut Fairs

Who May Enter: The contests at each participating member fair are open to all men, women and juniors. 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: All men, women or juniors entering a contest at any participating member fair are 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: The 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 from **8:00 am to 10:00 am** 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 K
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

41. Zebra Cake with Cream Cheese Frosting



Cake:

- 2 cups King Arthur Baking Company All-Purpose Flour
- 1 ½ cups granulated sugar
- 4 large eggs
- 1 cup milk
- ¾ cup vegetable oil
- 1 tablespoon pure vanilla extract
- ¼ teaspoon almond extract
- 2 teaspoons baking powder
- ¾ teaspoon table salt
- 3 tablespoons Dutch-process cocoa
- ¾ teaspoon espresso powder

Cream Cheese Frosting:

- 8 ounces cream cheese (brick-style) at room temperature
- 8 tablespoons unsalted butter (1 stick) at room temperature
- 2 teaspoons vanilla extract
- 2 cups confectioner's sugar, sifted

Instructions:

Cake:

- 1) Preheat the oven to 350° F. Lightly spray a 9"X 2" round baking pan with cooking spray. Line the bottom of the pan with a circle of parchment and spritz again. Set the pan aside.
- 2) In a bowl, beat the sugar and eggs until lightened, about 2 minutes. On low speed, beat in the oil, milk, vanilla extract, and almond extract until smooth.
- 3) In a separate bowl, combine the flour, baking powder and salt. Whisk to remove any lumps. Add the dry mixture to the wet ingredients. Combine on medium speed 1-2 minutes or until batter is smooth and lump free. Be sure to scrape down the bowl halfway through mixing.
- 4) Remove 2 cups of the vanilla batter and place it in a separate bowl. Sift the cocoa and espresso powder over the remaining batter in the bowl and stir well to combine. Be sure to use a sifter to avoid cocoa lumps in the batter.
- 5) Spoon 3 tablespoons of vanilla batter into center of the cake pan. Next, spoon 3 tablespoons of the chocolate batter into the center of the vanilla batter. This causes the vanilla batter to spread out. Continue to alternate batters, in bulls-eye fashion until all the batter is used. You will now have thin rings of each batter on the outer edges of the pan, thicker rings toward the center.
- 6) Bake the cake in the center of the preheated oven for 40-to-45 minutes or until the cake is lightly browned and a toothpick inserted into the center comes out clean. Cool the cake in the pan for 10 minutes, and then, turn on to a wire rack to finish cooling.

Cream Cheese Frosting:

- 1.) In a bowl, beat the cream cheese, butter, and vanilla on medium-high speed until very light, creamy and smooth. On low speed, gradually add in the confectioner's sugar and beat until fluffy.
- 7) Frost top and side of cake

Submit on foil-wrapped cardboard no wider than 1" from side of 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

*King Arthur Flour is sponsoring
 ribbons and prizes at the Annual State Contest.*



TWO CRUSTED APPLE PIE CONTEST
Association of Connecticut State Fairs



Please refer to the **Adult Baking and Apple Pie Contests** on page 22 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 your 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	<u>10 points</u>
Total	100 points

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

PREMIUMS: 1st 10.00 2nd 8.00 3rd 5.00

Lot No. Description

42. Two Crusted Apple Pie (whole)

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