

DEPARTMENT 15 - FOOD

Superintendents: Marie Kelly, 860-428-7186

Requirements for Entering:

1. Exhibitors must read and comply with all **Fair Rules and Regulations**, located on page 4, 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.

This year, 2021, the Woodstock Fair Food Department will be accepting entries in Canning and the CT State Baking and CT State Apple Pie Contests. Although the pandemic appears to be on a decline and restrictions are easing, it is with an abundance of caution and genuine concern for our judges that we have decided to keep only these classes this year.

We look forward to receiving, tasting and displaying all your favorite recipes again in 2022!

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.*
- *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

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 C
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
 27. Plimoth Thirded Bread

This recipe was selected to commemorate the 400th Anniversary of the Mayflower's Voyage and First Thanksgiving. The recipe includes ingredients such as rye flour, corn flour and cornmeal that would have been used in the early 1600's.



Starter Ingredients
 1/3 cup water
 2/3 cup King Arthur all-purpose flour
 1 packet active dry yeast

In a medium to large bowl dissolve yeast in water and then stir in flour. Let rest until bubbly (10 min. – 1 hour).

Additional Ingredients
 1/3 cup whole wheat flour
 1/4 cup rye flour
 1/3 cup cornmeal
 1/3 cup corn flour
 2 1/4 cups King Arthur all-purpose flour
 1 teaspoon salt
 1 1/3 cups water

- Instructions**
- 1) Mix flours and cornmeal with salt and add starter. Add water slowly, mixing while adding, until combined.
 - 2) Cover and place dough in refrigerator for 8-12 hours.
 - 3) Remove from refrigerator and let rest for 15-20 minutes to come to room temperature.
 - 4) On floured surface stretch and fold.
 - 5) Return to refrigerator and let rest 1 hour (or leave at room temperature and rest 15-30 minutes)
 - 6) On floured surface stretch and fold again.
 - 7) Return to refrigerator and let rest 1 hour (or leave at room temperature and rest 15-30 minutes)
 - 8) On floured surface stretch and fold for the third and final time.
 - 9) After final fold, rest 15-20 minutes at room temperature, then shape into round loaf and place top side DOWN in bowl oiled with vegetable/canola oil.
 - 10) Proof (let rise) for 40 minute to 1 hour.
 - 11) Heat oven 450° F. Grease an 8-9" (measured at the top edge) Dutch Oven or casserole dish (Corning Ware) with vegetable/canola oil. Flip dough into Dutch Oven or casserole dish (Corning Ware).
 - 12) Cover and bake 20 minutes.
 - 13) Remove lid and bake for another 20-25 minutes, checking for doneness by knocking on loaf and waiting to hear a hollow sound. When done, let sit on cooling rack a least one hour.

Submit on foil-covered cardboard no wider than 1" from side of loaf.

Judging Criteria	
Overall Appearance	25 points
Following Directions	10 points
Texture	15 points
Aroma	10 points
Flavor	40 points
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	10 points
Flavor	40 points
Texture	10 points
Total	100 points

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

PREMIUMS: 1st 10.00 2nd 8.00 3rd 5.00

Lot No. Description
 28. Two Crusted Apple Pie (whole)

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



