

DEPARTMENT 15 - FOOD

Superintendents: 860-928-3246

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.
4. No cannabis products are allowed to be used.
5. 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

LET'S HAVE A TEA PARTY!

PREMIUMS: 1st 25.00 2nd 20.00 3rd 15.00

Lot No. Description

26. Let's Have a Tea Party!
 - Using your creativity, decorate a tray for a tea party.
 - Include 3 or more homemade foods suitable for a tea party, sweet and/or savory (no refrigeration available).
 - Include a beverage of your choice.
 - Include a menu of all items on the tray.
 - Please secure items to the tray; please no glass.

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 C

JUST PEACHY PICNIC LUNCH

PREMIUMS: 1st 25.00 2nd 20.00 3rd 15.00

Lot No. Description

27. Just Peachy Picnic Lunch

Everything is peachy for a Summer Picnic Lunch

- 3 or more homemade peach based foods, sweet and savory
- 1 peach based beverage(s)
- May include other non-peach foods
- Displayed in a decorated basket, box or other creative container of your choice.
- Include a menu of all items in your lunch.
- Please, no food items that require refrigeration.

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

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)

King Arthur Baking Company

Sponsoring
CLASS H

**2022 WOODSTOCK FAIR RECIPE CONTEST
Salted Caramel Chocolate Chip Cookie Bars**

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

Lot No.	Description
68.	Salted Caramel Chocolate Chip Cookie Bars

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



Ingredients

- 1 cup unsalted butter, softened
- 1 cup packed light brown sugar
- ½ cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 ½ cups King Arthur Baking Company All-Purpose Flour
- 2 cups semisweet chocolate chips
- 14 ounces sweetened condensed milk
- 10 ounces soft caramels, unwrapped
- 1 teaspoon flaked sea salt

Directions

- 1) Preheat the oven to 350° F.
- 2) Line a 9" x 13" baking dish with foil and liberally coat with nonstick cooking spray.
- 3) In the bowl of an electric mixer, beat the softened butter with both sugars until light and fluffy, about 2 minutes. Add the eggs, vanilla, salt and baking soda. Mix well, then scrape the sides of the bowl with a spatula.
- 4) Using low speed, add the flour. Beat to combine, then mix in the chocolate chips.
- 5) Press half of the cookie dough into the bottom of the prepared cookie dish.
- 6) In a medium saucepan, add the sweetened condensed milk and unwrapped caramels. Set over medium-low heat and stir until the caramels melt. Set over medium-low heat and stir until the caramels melt, making a smooth caramel filling. Pour the filling over the cookie dough base.
- 7) Drop the remaining cookie dough over the caramel filling in small teaspoon sized clumps. Bake the bars for 25-30 minutes, until the center is set.
- 8) Sprinkle with sea salt flakes and allow the bars to cool completely. Then lift the bars out of the pan by the edges of the foil and cut 18 bars. Store in an airtight container at room temperature for up to 3 days.

Enter 8 cookie bars on a disposable plate.

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. 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 baker 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 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:

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

Honorable Mention Ribbons will also be awarded.

**CLASS I
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
69. Abraham Lincoln Cake



Ingredients for the cake:

- 6 large egg whites
- 2 cups sugar, divided
- 1 cup butter
- 3 cups King Arthur Baking Company All-Purpose Flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 ½ teaspoons vanilla extract
- 1 teaspoon almond extract
- 1 cup buttermilk
- 1 ¼ cups blanched almonds, toasted and finely chopped

Ingredients for the boiled frosting:

- 1 ½ cups sugar
- 2/3 cup water
- 1/8 teaspoon cream of tartar
- 3 egg whites
- salt, to taste
- 1 teaspoon vanilla extract
- sliced almonds, for garnish

Directions for the Cake

- 1) Preheat the oven to 350° F.
- 2) Grease a 10 inch bundt pan.
- 3) Beat the egg whites until frothy. Then add 1 cup sugar gradually into the egg whites while beating them, until stiff peaks form. Set aside.
- 4) Cream together the butter and the remaining 1 cup sugar until light and fluffy. Set aside.
- 5) In a separate bowl, sift together the flour, baking powder and salt. Set aside.
- 6) Combine the vanilla and almonds extracts with the buttermilk. Set aside.
- 7) Stir the blanched, toasted, chopped almonds into the flour mixture.
- 8) Then add both the butter/sugar mixture and the buttermilk mixture into the dry ingredients, doing so in thirds and mixing until just combined.
- 9) Gently fold the egg white mixture into the batter, careful not to deflate it or overmix it.
- 10) Pour the batter into the prepared bundt pan.
- 11) Bake until a toothpick inserted into the center comes out clean, about 1 hour.
- 12) Remove the cake from the oven and allow it to cool completely before frosting.

Directions for the boiled frosting:

- 1) In a heavy saucepan on the stovetop over medium heat, combine the 1 ½ cups sugar with the water and cream of tartar.
- 2) Bring the mixture to a boil, using a wetted brush to remove any sugar crystals.
- 3) Cover the mixture and let it boil until a candy thermometer reads 245° F, for about 3 minutes.
- 4) Beat the 3 egg whites with some salt, until glossy and peaked.
- 5) While you beat the egg whites, slowly and gradually pour the syrup mixture in. Continue beating until the mixture is cool and the frosting is firm and fluffy.
- 6) Fold in the vanilla extract.
- 7) Frost the cake. Be generous with the frosting (you will have extra).
- 8) Garnish the top with sliced almonds.

Submit the cake on foil-wrapped round cardboard no wider than 1" from 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 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 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	<u>10 points</u>
Total	100 points

**CLASS J
TWO CRUSTED APPLE PIE CONTEST
Association of Connecticut State Fairs**

PREMIUMS: 1st 10.00 2nd 8.00 3rd 5.00

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

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

