

DEPARTMENT 15 - FOOD

Superintendents: Shannon Stuba, 860-928-3246

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

2023 WOODSTOCK FAIR RECIPE CONTEST S'mores Cookies

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

Lot No. Description
40. S'mores Cookies

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



Ingredients

- 1 cup salted butter
- 3/4 cup light brown sugar, packed
- 1/2 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 1/2 cups King Arthur Baking Company All-Purpose Flour
- 2 teaspoons cornstarch
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 cups mini marshmallows, divided
- 2 cups graham crackers broken into small pieces, about 9-10 crackers, divided
- 1/2 cup milk chocolate chips
- 1/2 cup semisweet chocolate chips
- 2 Hershey's bars broken into pieces

Directions

- 1) Preheat the oven to 375° F.
- 2) Line 2 baking sheets with parchment paper.
- 3) In a large mixing bowl, combine butter, brown sugar and granulated sugar. Beat for 2-3 minutes until creamy.
- 4) Add eggs and vanilla. Beat well until incorporated.
- 5) Add flour, cornstarch, baking soda and salt, mixing until just combined.
- 6) Add 1 1/2 cups of the graham cracker pieces, 1 1/2 cups of the marshmallows, milk chocolate chips and semisweet chocolate chips, stirring just until dispersed throughout the dough.
- 7) Scoop 2-3 tablespoon size balls of dough onto the parchment lined baking sheets, leaving room for the cookies to spread.
- 8) Bake for 10 minutes until almost done, then remove from the oven and press 4-5 additional marshmallows on top of each cookie, along with a couple of extra pieces of broken graham cracker and Hershey bar.
- 9) Return to the oven and bake for 1-2 minutes until done.
- 10) Switch the oven to broil and toast the marshmallows on top. Be careful as the small marshmallows can burn quickly.
- 11) Cool for 2-3 minutes on the sheet before transferring to a wire cooling rack.
- 12) Store in an airtight container at room temperature for up to 4-5 days.

Enter 8 cookie 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. Pane Bianco



Dough:

- 3 cups King Arthur Baking Company All-Purpose Flour
- 2 teaspoons instant yeast
- 1 ¼ teaspoons salt
- 1 large egg
- ½ cup milk, lukewarm
- ¼ cup water, lukewarm
- 3 tablespoons olive oil

Filling:

- ½ cup shredded Fontina cheese
- ¼ cup shredded Parmesan cheese
- ½ cup oil-packed sun-dried tomatoes
- 3 garlic cloves, peeled and minced
- 1 ½ tablespoons dried basil

Instructions:

- 1) **To make the dough:** Measure the flour by gently spooning into a cup, then sweep off any excess. Combine all of the dough ingredients in a bowl, then mix and knead to a smooth, very soft dough.
- 2) Place the dough in a lightly greased bowl, cover and let it rise until it is doubled in size, about 45-60 minutes.
- 3) Meanwhile, thoroughly drain the tomatoes, patting them dry. Use kitchen shears or a sharp knife to cut them into smaller bits.
- 4) Place the dough on a lightly floured surface and pat or roll into a 22" x 8 ½" rectangle, deflating it slightly. Spread the cheese, tomatoes, garlic and basil.
- 5) Starting with one long edge, roll the dough into a log the long way. Pinch the edges to seal. Place the log seam-side down on a lightly greased or parchment-lined baking sheet.
- 6) Using kitchen shears, start 1/2" from one end and cut the log lengthwise down the center about 1" deep, to within 1/2" of the other end.
- 7) Keeping the cut side up, form an "S" shape. Tuck both ends under the center of the "S" to form a "figure 8"; pinch the ends together to seal. When shaping the loaf, tuck any larger pieces of tomato or basil down into the dough (to avoid char).
- 8) Cover and let it rise in a warm place until double, 45 to 60 minutes.
- 9) While the loaf is rising, preheat the oven to 350° F.
- 10) Uncover the bread and bake it for 35 to 40 minutes, tenting it with foil after 20 to 25 minutes to prevent over-browning.
- 11) Remove the bread from the oven and transfer it to a rack to cool.

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

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-crust 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.