

# DEPARTMENT 15 - FOOD

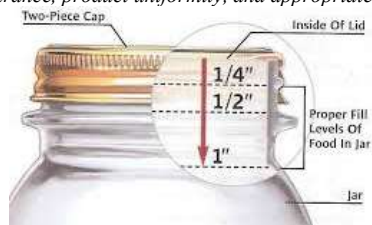
Superintendents: Nicholas Webster woodstockfair.food@gmail.com Susan Webster 860-942-6194

## 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. **EXCEPT in Lot. 49.**
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.
- Judged on quality of the product and container, general appearance, product uniformity, and appropriate headspace.



**PREMIUMS: 1<sup>st</sup> 4.00 2<sup>nd</sup> 3.00 3<sup>rd</sup> 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.
9. Collection of Butters (same kind) i.e. Apple Butter

**PREMIUMS: 1<sup>st</sup> 5.00 2<sup>nd</sup> 4.00 3<sup>rd</sup> 3.00**

### Lot No. Description

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



## CLASS C

### CAKES & COOKIES & PIES

*Enter 1/2 cake only, unless otherwise stated.*

**PREMIUMS: 1<sup>st</sup> 6.00 2<sup>nd</sup> 5.00 3<sup>rd</sup> 4.00**

### Lot No. Description

19. Cake, any kind, labeled, 1/2 or entire cake
20. Donuts, Baked, 6 of same kind, labeled

**PREMIUMS: 1<sup>st</sup> 5.00 2<sup>nd</sup> 4.00 3<sup>rd</sup> 3.00**

### Lot No. Description

21. Cupcakes, 6 of same kind, labeled
22. Cake Pops, 6 of same kind, labeled

**PREMIUMS: 1<sup>st</sup> 4.00 2<sup>nd</sup> 3.00 3<sup>rd</sup> 2.00**

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

**PREMIUMS: 1<sup>st</sup> 6.00 2<sup>nd</sup> 5.00 3<sup>rd</sup> 4.00**

30. Pie, any kind, labeled
31. Tart, any kind, labeled

## CLASS D

### YEAST BREAD & ROLLS

*Enter 1/2 loaf of bread only; no mini loaves.*

**PREMIUMS: 1<sup>st</sup> 6.00 2<sup>nd</sup> 5.00 3<sup>rd</sup> 4.00**

### Lot No. Description

32. Yeast Bread, any kind, labeled
33. Yeast Rolls, 6 any kind, labeled
34. Yeast Cinnamon Rolls, 6, labeled

## CLASS E

### QUICK BREADS

*Enter 1/2 loaf of bread only; no mini loaves.*

**PREMIUMS: 1<sup>st</sup> 5.00 2<sup>nd</sup> 4.00 3<sup>rd</sup> 3.00**

### Lot No. Description

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

## CLASS F

### MUFFINS

**PREMIUMS: 1<sup>st</sup> 5.00 2<sup>nd</sup> 4.00 3<sup>rd</sup> 3.00**

### Lot No. Description

39. Any Muffin, labeled (3 of same)

## CLASS G

### SCONES

**PREMIUMS: 1<sup>st</sup> 6.00 2<sup>nd</sup> 5.00 3<sup>rd</sup> 4.00**

### Lot No. Description

40. Any Scone, labeled (3 of same)

## CLASS H

### GLUTEN FREE

**PREMIUMS: 1<sup>st</sup> 7.00 2<sup>nd</sup> 6.00 3<sup>rd</sup> 5.00**

### Lot No. Description

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

## CLASS I

### VEGAN

**PREMIUMS: 1<sup>st</sup> 7.00 2<sup>nd</sup> 6.00 3<sup>rd</sup> 5.00**

### Lot No. Description

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

# King Arthur Baking Company

Sponsoring

CLASS J

2026 WOODSTOCK FAIR RECIPE CONTEST  
LEMON SQUARES



**PREMIUMS:** 1<sup>st</sup> \$75 Gift Card 2<sup>nd</sup> 50.00 Gift Card 3<sup>rd</sup> 25.00 Gift Card

**Lot No. Description**

43. Lemon Squares

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

**Ingredients**

**Crust**

- 1 cup (120g) King Arthur Unbleached All-Purpose Flour
- 1/4 teaspoon table salt
- 1/4 cup (28g) confectioners' sugar
- 8 tablespoons (113g) unsalted butter, at room temperature

**Topping**

- 4 large eggs
- 1 large egg yolk
- 1 cup plus 2 tablespoons (223g) granulated sugar
- 3 tablespoons (21g) King Arthur Unbleached All-Purpose Flour
- 1/4 cup (30g) King Arthur Unbleached All-Purpose Flour
- 1/8 teaspoon table salt
- 2/3 cup (152g) lemon juice
- King Arthur Snow White Non-Melting Sugar or confectioners' sugar, for topping

**Directions**

1. Preheat the oven to 350°F.
2. To make the crust: Whisk together the flour, salt, and confectioners' sugar. Work in the butter until it's evenly distributed; the mixture will be crumbly. Press the crust firmly into a parchment lined 8" square pan. If the mixture begins to stick to your hands, chill in the freezer for 5 to 10 minutes, then continue to press into the pan. It's important that the crust is firmly anchored to the pan so no filling seeps underneath.
3. Bake the crust for 30 to 35 minutes, or until it's golden brown. Remove it from the oven, and reduce the oven temperature to 325°F.
4. While the crust is baking, make the topping: Combine the whole eggs, egg yolk, and sugars and whisk until smooth. Add the flour and salt, then the lemon juice, and whisk until thoroughly combined.
5. Let the filling sit for 15 minutes or so, until the bubbles (mostly) disappear.
6. While the baked crust is still hot, pour the topping over it. Return the bars to the oven and bake until they appear set and relatively dry on top, about 30 minutes.
7. Remove the bars from the oven, and cool them on a rack. Let them cool completely before slicing. Just before serving, sprinkle the top of the bars with confectioners' sugar.
8. Store any leftovers in the refrigerator for up to several (3 to 4) days.

Enter 6 squares on a disposable plate.  
*Straight judging in this class.*

**CLASS K  
SPECIAL CONTEST  
LOCAL SOURCE CONTEST**

**PREMIUMS:** 1<sup>st</sup> 25.00 2<sup>nd</sup> 20.00 3<sup>rd</sup> 15.00 4<sup>th</sup> 10.00 5<sup>th</sup> 5.00

**Lot No. Description**

44. Local Source Contest

- Limit of 1 Entry in this Lot.
- Enter any item listed in Classes C-I.
- Include recipe and identify local ingredients/place of purchase or if homegrown.
- Recipe must contain at least 4 locally sourced ingredients:

Maple Syrup	Honey	Fruit
Eggs	Milk	Vegetables

Yogurt      Other-name  
Enter amount indicated in Classes C-I  
*Straight judging in this class.*



**CLASS L**

**ADULT BAKING CONTEST 2026**

The Association of Connecticut State Fairs, Inc



**LOCAL PREMIUMS:** 1<sup>st</sup> 25.00 2<sup>nd</sup> 20.00 3<sup>rd</sup> 15.00 4<sup>th</sup> 10.00 5<sup>th</sup> 5.00

**Lot No. Description**

45. Lemon Bliss Cake

**Ingredients Cake**

- 16 tablespoons unsalted butter, at room temperature, at least 65°F
- 2 cups granulated sugar
- 1 teaspoon table salt
- 4 large eggs, at room temperature
- 2 teaspoons baking powder
- 3 cups King Arthur Unbleached All-Purpose Flour
- 1 cup whole milk, at room temperature
- zest of 2 medium lemons

**Ingredients Glaze**

- 1/3 cup freshly squeezed lemon juice, the juice of about 2 medium size juicy lemons
- 3/4 cup granulated sugar Icing
- 1 1/2 cups confectioners' sugar, sifted
- pinch of table salt
- 2 to 3 tablespoons freshly squeezed lemon juice

**Directions**

1. Preheat the oven to 350°F.
2. Beat together the butter, sugar, and salt, first until combined, then until fluffy and lightened in color.
3. Add the eggs one at a time, beating well after each addition. Scrape the sides and bottom of the bowl once all the eggs have been added and beat briefly to re-combine any residue.
4. Measure the flour by gently spooning it into a cup, then sweeping off any excess. Whisk the baking powder into the flour. Add the flour mixture to the batter in three parts alternately with the milk, starting and ending with the flour. The batter may look slightly curdled when you add the milk. That's OK; it'll smooth out as you add the flour. Mix until everything is well combined; the batter will look a bit rough but shouldn't have any large lumps. Stir in the zest.
5. Thoroughly grease a 12-cup Bundt pan of your choice. Spoon the batter into the prepared pan, leveling and smoothing the top with a spatula.
6. Bake the cake for 45 to 60 minutes, or until a cake tester or toothpick inserted into the center comes out clean. A pan with a dark interior will bake cake more quickly; start checking at 40 minutes.
7. While the cake is baking, make the glaze by stirring together the lemon juice and sugar. Microwave or heat over a burner briefly, stirring to dissolve the sugar. You don't want to cook the lemon juice, so microwave just until very warm, but not uncomfortably hot — less than 1 minute should do it. Set the glaze aside.
8. Remove the cake from the oven and carefully run a knife between cake and pan all around the edge. Place the pan upside down on a cooling rack. If the cake drops out of the pan onto the rack, remove the pan. If the cake doesn't drop onto the rack, let it rest for 5 minutes, then carefully lift the pan off the cake. If the cake still feels like it's sticking, give it another 5 minutes upside down, then very gently shake the pan back and forth to loosen and remove it.
9. Brush the glaze all over the hot cake, both top and sides. Let it sink in, then brush on more glaze, continuing until all the glaze is used up.
10. Allow the cake to cool completely before icing.
11. To ice the cake, mix the sugar and salt, then mix in 2-3 tablespoons of the lemon juice, adding just enough additional juice to create a thick glaze, one that's just barely pourable. Drizzle it artfully over the completely cool cake.

*Submit on a foil-covered cardboard no more than one inch from the sides of the cake.*

*Straight judging in this class.*

**Judging Criteria**

Overall Appearance	25 points
Following Directions	10 points
Texture	15 points
Aroma	10 points
Flavor	40 points
<b>Total</b>	<b>100 points</b>

**ALL DECISIONS OF THE JUDGES ARE FINAL**

**The following prizes and a rosette will be awarded at the annual state contest held in November 2026:**

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

**Honorable Mention Rosettes will also be awarded.**

## 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 1<sup>st</sup>) 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](http://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:**

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

*Honorable Mention Ribbons will also be awarded*

*Bishops Orchards is sponsoring by awarding gift cards for 1st, 2nd and 3rd Place at the Annual State Contest held in November.*

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

### Note: Rules Update

- 1) Bakers no longer have to be Connecticut residents to participate in the Baking Contests.
- 2) Two-Crusted Apple Pie – 3" x 5" index card no longer required for submitting the Apple Pie recipe. Recipe is still required with name and address. Recipe for judging only.



## TWO CRUSTED APPLE PIE CONTEST Association of Connecticut State Fairs



### 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) Include the recipe, with your name and address. *Recipe is for judging only.*
- 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
<b>Total</b>	<b>100 points</b>

## CLASS M TWO CRUSTED APPLE PIE CONTEST Association of Connecticut State Fairs

**PREMIUMS:** 1<sup>st</sup> 10.00 2<sup>nd</sup> 8.00 3<sup>rd</sup> 5.00

### Lot No. Description

46. Two Crusted Apple Pie (whole)

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



CLASS B  
250<sup>th</sup> SPECIAL CONTESTS



Straight Judging in this Class

**PREMIUMS:** 1<sup>st</sup> 25.00 2<sup>nd</sup> 20.00 3<sup>rd</sup> 15.00

**Lot No. Description**

47. A Baked Good Using a Recipe from approximately 250 years ago
- Limit of 1 Entry in this Lot.
  - Must include Recipe.
48. Red, White, and Blue Creation
- Limit of 1 Entry in this Lot.
  - Enter any item listed in Classes C-I.

**PREMIUMS:** 1<sup>st</sup> 40.00 2<sup>nd</sup> 30.00 3<sup>rd</sup> 20.00

**Lot No. Description**

49. Decorative 250 Year Celebration Cake (**Professionals allowed**)
- Limit of 1 Entry in this Lot.

CLASS N  
165<sup>th</sup> SPECIAL CONTESTS



**The 165<sup>th</sup>  
Woodstock Fair**

Straight Judging in this Class

**PREMIUMS:** 1<sup>st</sup> 40.00 2<sup>nd</sup> 30.00 3<sup>rd</sup> 20.00

**Lot No. Description**

50. Picnic at the Farm
- Limit of 1 Entry in this Lot.
  - Create a picnic lunch representing 165 years ago.
51. Gingerbread House Creation Representing the Woodstock Fair
- Limit of 1 Entry in this Lot.
  - Maximum base size 13 x 18.
  - Everything must be edible excluding the base.

**PREMIUMS:** 1<sup>st</sup> 25.00 2<sup>nd</sup> 20.00 3<sup>rd</sup> 15.00

**Lot No. Description**

52. Cake, Cupcakes, or Cookies Representing the Woodstock Fair
- Limit of 1 Entry in this Lot.

## A SPECIAL THANK YOU TO OUR 2026 FOOD DEPARTMENT SPONSORS



If you are interested in becoming a 2027 Food Department Sponsor please contact us at:  
woodstockfair.food@gmail.com

You can sponsor the Department as a whole or a specific baking contest.