

# STATEWIDE CONTESTS

## STATE PHOTO CONTEST

The Annual Photo Contest of the Association of Connecticut Fairs will have as its theme "Connecticut Fairs." The pictures submitted should show general scenes around our Fairgrounds. Photos must have been taken after Sept. 30, 2009. The photos entered in the State Contest do not have to be exhibited at the Member Fairs to be eligible.

### COMMITTEE

Richard P. Laille, Chairman, 83 Gates Rd., Lebanon, CT 06249 • 860-423-1733  
 Joan Meehan, 21 Williams Drive, Prospect, CT 06712 • 203-758-5653  
 Georgianna Stickleby, 98 Union St., Guilford, CT 06437 • 860-453-3746  
 Janice Steinmetz, P.O. Box 363, Somers, CT 06071 • 860-749-3340

### RULES

- Official entry forms are provided in the "Entry Forms" section of this book, & in the Association of Connecticut Fairs' booklet, "Connecticut Fairs 2010."
- This contest is open to all Connecticut residents regardless of age. Professional photographers (those who make their living from taking photographs) cannot enter.
- There will be no entry fee to enter the State Contest.
- The theme of the State Contest shall be "Connecticut Fairs."
- The exhibitor's name and address must appear on the reverse side of each photo submitted.
- The date and name of the Fair at which the photograph was taken must also appear on the reverse side of each photo submitted.
- Each exhibitor may enter a maximum of two (2) photos in each Lot. (Lot 1: Black & White Salon Prints; Lot 2: Color Salon Prints; Lot 3: Black & White Snapshots; Lot 4: Color Snapshots; Lot 5: Junior Black & White Snapshots; Lot 6: Junior Color Snapshots.)
- Salon Print exhibitors cannot enter Snapshot Contest.
- In the event that less than ten (10) prints or snapshots are entered in either the Monochrome or Color Lots, the two lots will be combined and only one set of awards will be made. Awards will be given at the Judge's discretion if the number of entries submitted do not justify the five (5) awards.
- All entries should be submitted no later than 6 p.m. Sunday, October 5, 2010 to the members of the Committee listed above. All entries become the property of the Association of Connecticut Fairs.
- Awards will be presented at the Fall Meeting of the Association of Connecticut Fairs.
- The Association reserves the right to reproduce entries in all categories for publicity purposes with the photographer's by-line. One photo may be chosen to appear on the cover of the "Connecticut Fairs 2011" booklet from the previously judged prize winners. The winner will be awarded one 2011 season pass.
- A photo contest will be held at the fall meeting of the Association of Connecticut Fairs. Each registered attendee will vote on the previously judged entries to determine the winners.

# STATEWIDE CONTESTS

## SALON PRINTS

- All prints must be mounted.
  - No prints smaller than 5"x7" or larger than 11"x14" print on 11"x14" mount.
- |                            |                           | 1st   | 2nd   | 3rd  | 4th  | 5th  |
|----------------------------|---------------------------|-------|-------|------|------|------|
| Lot 1                      | Black & White Salon ..... | 15.00 | 10.00 | 8.00 | 6.00 | 4.00 |
| Lot 2                      | Color .....               | 15.00 | 10.00 | 8.00 | 6.00 | 4.00 |
| Honorable Mention - Ribbon |                           |       |       |      |      |      |

## SNAPSHOT CONTEST

- Only Commercially printed snapshots will be accepted.
  - Snapshots should be no smaller than 1-1/2" square and no larger than 4"x6".
  - Snapshots submitted to this contest shall be unmounted.
- |                            |                    | 8.00 | 6.00 | 5.00 | 4.00 | 3.00 |
|----------------------------|--------------------|------|------|------|------|------|
| Lot 3                      | Black & White..... | 8.00 | 6.00 | 5.00 | 4.00 | 3.00 |
| Lot 4                      | Color .....        | 8.00 | 6.00 | 5.00 | 4.00 | 3.00 |
| Honorable Mention - Ribbon |                    |      |      |      |      |      |

## SNAPSHOT DIGITAL CONTEST

- |       |                           |      |      |      |      |      |
|-------|---------------------------|------|------|------|------|------|
| Lot 5 | Any digital snapshot..... | 8.00 | 6.00 | 5.00 | 4.00 | 3.00 |
|-------|---------------------------|------|------|------|------|------|

## JUNIOR SNAPSHOT CONTEST

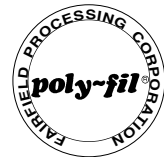
- |                            |                    |      |      |      |      |      |
|----------------------------|--------------------|------|------|------|------|------|
| Lot 6                      | Black & White..... | 8.00 | 6.00 | 5.00 | 4.00 | 3.00 |
| Lot 7                      | Color .....        | 8.00 | 6.00 | 5.00 | 4.00 | 3.00 |
| Honorable Mention - Ribbon |                    |      |      |      |      |      |

Same rules apply to the Junior Contest as to the Adult Contest. All entrants in Lots 5 and 6 must be 15 years of age or under as of July 1, 2010.

## STATE QUILT CONTEST – CLASS 60

**LOT 70** - A. Hand applique B. Patchwork

Sponsored by the Association of Connecticut Fairs, Inc.,  
 Fairfield Processing Corp. makers of Poly-fil® Products &  
 Woodstock Agricultural Society "The Woodstock Fair"



### CATEGORIES

- Hand Applique
  - Patchwork
- No tied quilts - No pre-cut quilt kits*

### CRITERIA

- All work must be accomplished by an individual quilter.
- Work can be pieced by hand or by machine, but applique and quilting must be done by hand.
- Work must be completed in 2009-2010.
- Finished work must be at least single-bed size.

### JUDGING

Overall Appearance.....	to 15 points
Difficulty of Pattern .....	to 15 points
Neatness of Needlework .....	to 10 points

## STATEWIDE CONTESTS

Matching Points and Corners.....	to 15 points
Border and Bindings* .....	to 20 points
*width even - complements rest of quilt	
Cleanliness of work.....	to 5 points
Balance of Material Weights, Color and Pattern .....	to 20 points
TOTAL .....	to 100 points

### RULES

1. WHO MAY ENTER: The contest is open to all residents of Connecticut: men, women or juniors. If entered by juniors, they will be considered adults.
2. HOW TO ENTER: Any resident of Connecticut entering the Quilt Contest at any Fair belonging to the Association of Connecticut Fairs is automatically competing in the local contest. Contestants may enter the contest in as many Fairs as they wish UNTIL they win First Prize. They will then represent that Fair in the State Quilt Contest at the 2011 Spring Meeting of the Association.
3. JUDGING: The Association of Connecticut Fairs will furnish judges' score sheets to each Fair and the Contestant will receive these sheets at the end of that event. Judging will be based on overall appearance, workmanship and originality. All decisions of judges are final.
4. LOCAL CONTEST: The winner of the Quilt Contest will receive a Blue Ribbon from the Association of Connecticut Fairs at each Fair and will be eligible to submit their entry at the Spring Meeting of the Association of Connecticut Fairs. In the event a Fair receives only one entry in the contest, and that entry is worthy of First Prize, the Association Rosette must be awarded to the Contestant.
5. STATE CONTEST: At the Spring Meeting, date and time to be announced. **The Secretary of each Fair MUST contact the winners from that Fair and supply information about dinner reservations, time and place of the Spring Meeting.**

PRIZES: to be awarded at the Spring Meeting in each category  
1st Prize - 50.00 2nd Prize - 35.00 3rd Prize - 15.00

Please visit [www.ctfairs.org](http://www.ctfairs.org) or email [info@ctfairs.org](mailto:info@ctfairs.org) for more information.

## STATE BAKING CONTESTS

Sponsored by the Association of Connecticut Fairs, Inc.  
& the Flood Family

### RULES

1. WHO MAY ENTER: The Contest at each Fair is open to all residents of Connecticut: men, women or juniors. If entered by juniors, they will be considered adults. Commercial, Industrial or Professional Bakers, Home Economists, anyone selling bakery products for profit are not eligible to enter. Junior Contest: The Junior Baking Contest will be open only to Juniors between the ages of nine (9) and fifteen (15) years of age as of July 1st with no exceptions. There will be ONE GROUP for both local and state competition.

## STATEWIDE CONTESTS

2. HOW TO ENTER: Any resident of Connecticut entering the Baking Contest at any Fair belonging to the Association of Connecticut Fairs is automatically competing in the local contest. Contestants may enter the contest in as many Fairs as they wish UNTIL they win First Prize. They will then represent that Fair in the final contest. The Association of Connecticut Fairs will not be responsible for contestants' containers at either the Local or State Contest. Please submit entry on a disposable plate. Contestants will be subject to the entry rules of the Local Fairs.
3. 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 that event. Additions, deletions or substitutions in the recipe is not permitted and will be subject to disqualification. All decisions of the judges are final.
4. LOCAL CONTEST: The winner of the Baking Contest will receive a Blue Ribbon from the Association of Connecticut Fairs at each Fair and will be eligible to submit their entry at the Annual Meeting of the Association of Connecticut Fairs. In the event a Fair receives only one entry in the contest, and that entry is worthy of First Prize, the Association Rosette must be awarded to the Contestant.
5. 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 contest (contact your local fair or visit [www.ctfairs.org](http://www.ctfairs.org) for the date and location). Contest winners are announced on the day of the contest. Each fair is responsible for contacting their contest winner and provide information about the state contest. The Association of Connecticut Fairs does not contact individual fairs or contest winners in regards to contest and banquet reservations.  
**NO RESERVATIONS FOR CONTEST WINNERS WILL BE ACCEPTED AT THE DOOR.**

## STATE ADULT BAKING CONTEST – CLASS 65 LOT 82

COMMITTEE: Tom Wilt, Chairperson  
89R Hellgae Road, Durham, CT 06422 • 860-349-3237  
Mildred Bell, 600 Allen Avenue, Meriden, CT 06450 • 203-237-1694  
Robert & Diane Richard, 518 West Street, Guilford, CT 06437 • 203-457-1168  
Mary Wilson, P.O. Box 295, Uncasville, CT 06382 • 860-848-8872  
Josephine Wilt, 88R Hellgate Road, Durham, CT 06422 • 860-349-3237

PRIZES: to be awarded at the State Contest in October  
1st Prize - 40.00 & Trophy 4th Prize - 25.00 7th Prize - 10.00  
2nd Prize - 35.00 5th Prize - 15.00 8th Prize - 7.50  
3rd Prize - 30.00 6th Prize - 12.50 9th & 10th Prize - 5.00  
Six Rosette Ribbons will be awarded. Honorable Mention Ribbons and Consolation Prizes will also be awarded.

RECIPE

CRANBERRY CHUTNEY COFFEECAKE

CRANBERRY CHUTNEY

1/3 cup vinegar  
 1/4 cup sugar  
 3/4 cup peeled, diced apple  
 1/8 teaspoon each: cinnamon, ginger, allspice  
 Dash ground cloves  
 1/2 cup dried cranberries  
 (Note: only 3/4 cup of the chutney will be used in coffeecake recipe)

GLAZE

3/4 cup confectioners' sugar  
 2 tablespoons milk  
 1/2 teaspoon almond extract

CAKE

8 tablespoons (1 stick) butter  
 1 cup granulated sugar  
 2 large eggs  
 1 cup buttermilk  
 1 teaspoon almond extract  
 1 tablespoon baking powder  
 1 teaspoon baking soda  
 3 cups all-purpose flour  
 1/2 teaspoon salt  
 3/4 cup cranberry chutney (see recipe)  
 1/2 cup blanched slivered almonds, toasted (separated)

FOR THE CRANBERRY CHUTNEY

Combine vinegar and sugar in a medium saucepan. Bring to a boil over medium heat. Add apple and return to a boil. Add cinnamon, ginger, allspice, cloves and dried cranberries. Reduce heat to low. Cook for 25 minutes or until apples are tender, stirring occasionally. Set aside to cool. Preheat the oven to 350 degrees

FOR THE CAKE

In a large bowl, cream together the butter and sugar. Beat in the eggs, buttermilk, and almond extract. In a separate bowl, mix together the baking powder, baking soda, flour, and salt. Add all at once to the wet ingredients, stirring just to blend.

Grease and flour a 9- or 10-inch tube pan. Spoon the batter into the pan. Spread 3/4 cup of the chutney evenly atop the batter leaving 1/2 inch between pan and chutney. Sprinkle half the toasted almonds evenly over the chutney.

Bake the coffeecake for 55 minutes, or until a cake tester inserted in the center comes out clean. Remove it from the oven. Cool cake 10 minutes and gently run a knife between pan and cake. Remove outer pan and cool cake completely. Remove cake from bottom of pan. Cool cake 20 minutes and gently run knife between pan and cake. Remove cake from pan.

For the Glaze

While the cake is cooling, make the glaze by mixing confectioners' sugar, milk, and almond extract. Drizzle the glaze over cake. Sprinkle remaining toasted almonds over the cake.

Note: Please check [www.ctfairs.org](http://www.ctfairs.org) for updated recipe information, recipe demonstrations and to keep in touch with other contest bakers.

STATE JUNIOR BAKING CONTEST – CLASS 4 LOT 28

COMMITTEE: Annette Hamilton, Chairperson

P.O. Box 115, South Woodstock, CT 06267 • 860-974-0307  
 Joy Blackmar, P.O. Box 115, South Woodstock, CT 06267 • 860-928-0886  
 Nancy Dennis, 135 Webster Ridge, Berlin, CT 06037 • 860-828-4317

JUNIORS: The JUNIOR BAKING CONTEST will be open to Juniors between the ages of nine (9) and fifteen (15) years of age as of July 1st with no exceptions. There will be ONE GROUP for both local and state competition. Please refer to the general RULES OF CONTEST for further information.

FAIR SECRETARIES: A First Place Blue Rosette ribbon will be awarded to the winning entry. In the event the First Place Winner will not compete at the State Judging, the Second Place Winner will be allowed to represent the Fair. The secretary of each Fair MUST contact the winner from that Fair and supply information about dinner reservations, time and place of the Annual Meeting.

STATE JUDGING: The State judging will take place at the Annual Meeting of the Association of Connecticut Fairs in Fall 2010. Entries will be accepted only between the hours of 12:00 noon and 1:00 p.m. ALL DECISIONS OF THE JUDGES ARE FINAL! The winning entry at each Fair will be accepted for State Judging, and each local winner must be prepared to go on to the State Contest. Questions should be addressed to the Junior Baking Committee.

PRIZES: to be awarded at the State Contest in November.

1st Prize - 15.00 & Rosette  
 2nd Prize - 12.50 & Rosette  
 3rd Prize - 10.00 & Rosette  
 4th Prize - 7.50 & Rosette  
 (4) Honorable Mention Rosette(s) & 5.00 (5th, 6th, 7th & 8th)

RECIPE

ALMOND GLAZED SUGAR COOKIES

COOKIES

1 cup butter, softened  
 3/4 cup sugar  
 1 teaspoon almond extract  
 2 cups all-purpose flour  
 1/2 teaspoon baking powder  
 1/4 teaspoon salt

GLAZE

1 1/2 cups powdered sugar  
 1 teaspoon almond extract  
 4 to 5 teaspoons water  
 Sliced almonds



PREHEAT oven to 400 degrees.

Combine butter, sugar and almond extract in a large mixer bowl. Beat at medium speed, scraping bowl often, until creamy (1 to 2 minutes). Reduce speed to low; add all remaining cookie ingredients. Beat until well mixed (1 to 2 minutes).

## STATEWIDE CONTESTS

### ALMOND GLAZED SUGAR COOKIES *continued*

Roll dough into 1 inch balls, place 2 inches apart on cookie sheet. Flatten balls to 1/4 inch thickness with bottom of butter glass dipped in sugar.

#### BAKE

Bake for 7 to 9 minutes or until edges are very lightly browned. Cool 1 minute; remove from cookie sheet. Cool completely.

#### GLAZE

Stir together all ingredients in a small bowl with a wire whisk. Decorate cooled cookies with glaze and sliced almonds.

Glaze sets up quickly, so frost and decorate only a few cookies at a time. Makes 3 1/2 dozen cookies.

Enter 10 of your best cookies for judging. Enjoy the rest!



### 2010 STATE TWO CRUSTED APPLE PIE CONTEST

Sponsored by The Association of Connecticut Fairs

1. WHO MAY ENTER: The contest at each fair is open to all residents of Connecticut: men, women or juniors. If entered by juniors they will be considered adults. Commercial, Industrial or Professional Bakers, Home Economists, anyone selling bakery products are not eligible to enter.
2. HOW TO ENTER: Any resident of Connecticut entering the Apple Pie Contest at any fair belonging to The Association of Connecticut Fairs is automatically competing in the local contest. Contestants may enter the contest in as many fairs as they wish UNTIL they win first prize. They then will represent that Fair in the State Contest. Contestants will be subject to the entry rules at the Local Fairs.
3. JUDGING CRITERIA: Overall Appearance ... 40 Flavor ..... 40  
Crust ..... 10 Texture ..... 10
4. RULES: 1. A 9" Two Crusted Apple Pie  
2. Submit a 3x5 card with recipe, your name & address printed.  
3. No Pre-made or mix will be allowed.  
4. Main ingredient must be apples. However pies may include other fruits or ingredients.  
5. Pies become the property of the Association of Connecticut Fairs (Please use a non-returnable baking dish)
5. The Association of Connecticut Fairs will furnish score sheets to each fair and the contestant will receive these sheets at the end of the event. Connecticut Apple Marketing Board and the Connecticut Department of Agriculture are not responsible for judging. ALL DECISIONS OF THE JUDGES WILL BE FINAL!!!
6. LOCAL CONTEST: The winner of the contest will receive a blue ribbon from the Association of Connecticut Fairs at each fair and will be eligible to submit their entry at the Annual Meeting of The Association. In the event a fair receives only one entry to the contest and that entry is worthy of the first prize, the Association ribbon must be awarded to the contestant.

*continued*

## STATEWIDE CONTESTS

7. STATE CONTEST: The annual meeting will be held in November 2010. Entries will be accepted until 11:00 a.m. - no later.  
THE SECRETARY OF EACH FAIR MUST CONTACT THE WINNER FROM THAT FAIR AND SUPPLY INFORMATION ABOUT DINNER RESERVATIONS, TIME AND PLACE OF ANNUAL MEETING.

PRIZES: The following prizes are to be awarded at the State Contest in November.

1st Prize - 40.00	4th Prize - 25.00	7th Prize - 10.00
2nd Prize - 35.00	5th Prize - 15.00	8th Prize - 7.50
3rd Prize - 30.00	6th Prize - 12.50	9th & 10th Prize - 5.00

Six Rosette Ribbons will be awarded.

Honorable Mention Ribbons and Consolation Prizes will also be awarded.

TWO CRUSTED APPLE PIE CONTEST COMMITTEE  
(Same as State Adult Baking Contest Committee)

### 2010 KING ARTHUR FLOUR BAKING CONTEST

OPEN TO: Boys & Girls ages 5-15, Adults 16 and up

#### PRIZES:

##### Adult

- 1st place: \$50 gift certificate to the Baker's Catalogue  
2nd place: Baker's Companion Cookbook  
3rd place: A King Arthur Flour Tote Bag

##### Junior

- 1st place: \$40 gift certificate to the Baker's Catalogue  
2nd place: King Arthur Flour Cookie Companion Cookbook  
3rd place: A King Arthur Flour Apron

All winners will also receive a gorgeous ribbon.

#### RULES:

1. Pre-entry is required and is due as follows: received by date: Sept. 1st.
2. Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when he/she submits the entry.
3. Entry must follow the designated recipe.
  - a. For the Junior entry the recipe for Awesome Banana Bread, Class 4, Lot 29 must be used exactly as it appears in the premium book.
  - b. For the Adult entry the recipe for Cranberry Almond Coffeecake, Class 65, Lot 84 must be used exactly as it appears in the premium book.
4. All entries must be submitted on a disposable container for judging.
5. Judging will be based on the following criteria:
 

a. Flavor	50 points
b. Overall Appearance	25 points
c. Texture	25 points
TOTAL	100 points
6. Failure to follow the rules may result in disqualification.



## STATEWIDE CONTESTS

### JUNIOR KING ARTHUR FLOUR BAKING CONTEST – CLASS 4, LOT 29

#### RECIPE: AWESOME BANANA BREAD

2 large eggs	1 teaspoon salt
1 cup sugar	1 teaspoon cinnamon
1/3 cup vegetable oil	1/2 teaspoon nutmeg
1 cup ripe mashed bananas (2-3 bananas)	2 2/3 cups King Arthur All-purpose
2 teaspoons vanilla extract	1 cup plain yogurt
1 teaspoon baking soda	1 cup of chopped walnuts
1 teaspoon baking powder	

Preheat oven to 350°F. Grease and flour a 9 x 5-inch loaf pan.

In a medium size bowl beat together eggs, sugar, and oil. Stir in mashed bananas. In a separate bowl, whisk together baking soda, baking powder, salt, cinnamon, nutmeg and flour. Quickly add all the dry ingredients to the banana mixture. Stir in yogurt and nuts. Stir just until combined. Pour mixture into prepared pan.

Bake 1 hour. Let bread rest for 10 minutes. Remove bread from pan and cool on a rack.

### ADULT KING ARTHUR FLOUR BAKING CONTEST – CLASS 65, LOT 84

#### RECIPE: CRANBERRY ALMOND COFFEECAKE

Sixteen 3/4 inch slices

##### CAKE

8 tablespoons (1 stick, 4 oz.) butter  
1 cup granulated sugar  
2 large eggs  
1 cup yogurt  
1 teaspoon baking soda  
1 teaspoon baking powder  
1 teaspoon almond extract  
2 cups (8 1/2 oz.) unbleached all-purpose flour  
1/2 teaspoon salt  
1 cup (7 1/2 oz.) whole berry cranberry sauce  
1/2 cup blanched slivered almonds, toasted

##### GLAZE

3/4 cup (3 oz.) confectioners' sugar  
2 tablespoons (1oz.) milk  
1/2 teaspoon almond extract



## STATEWIDE CONTESTS

Preheat the oven to 350°F.

#### FOR THE CAKE

In a large bowl, cream together the butter and sugar. Beat in the eggs, yogurt and almond extract. In a separate bowl, mix together the baking powder, baking soda, flour and salt. Add all at once to the wet ingredients, stirring just to blend.

Grease and flour a 10-inch tube pan. Spoon half the batter into the pan. Spread half the cranberry sauce evenly atop the batter, then spread the remaining batter over that. Top with the remaining cranberry sauce and sprinkle toasted almonds evenly over the sauce.

Bake the coffee cake for 55 minutes, or until a cake tester inserted in the center comes out clean. Remove it from the oven, and cool it in the pan for 5 minutes.

While the cake is cooling, make the glaze by mixing confectioners' sugar, milk, and almond extract. Turn the cake out of the pan and drizzle the glaze over the warm cake. Let the cake cool completely before serving.