

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, 2010. 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 2011."
- 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, 2011 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 2012" booklet from the previously judged prize winners. The winner will be awarded one 2012 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

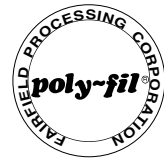
- | | | | | | |
|----------------------------|------|------|------|------|------|
| Lot 6 Black & White..... | 8.00 | 6.00 | 5.00 | 4.00 | 3.00 |
| Lot 7 Color | 8.00 | 6.00 | 5.00 | 4.00 | 3.00 |
| Honorable Mention - Ribbon | | | | | |

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, 2011.

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 2010-2011.
- 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 2012 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 or email 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 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

RUSTIC CHEESE & ROSEMARY BREAD

\

INGREDIENTS

- | | |
|--|--------------------------------------|
| 3-3/4 to 4 cups bread flour | 1-1/4 cups warm water, |
| 1 teaspoon granulated sugar | 120 to 125 degrees |
| 1 package dry yeast, | 2 Tablespoons extra virgin olive oil |
| instant, 2-1/4 teaspoons | 1 Tablespoon fresh rosemary, chopped |
| Cooking Spray | 1 teaspoon salt |
| 1-1/4 cups, approximately 5 oz, shredded Asiago cheese (not grated), separated | |
| 1/4 cup, approximately 1 oz, shredded Parmigianino cheese (not grated) | |

DIRECTIONS

1. In a large mixing bowl, combine 1-3/4 cups of the flour, 1 teaspoon sugar, yeast package and stir until well mixed.
2. Add the warm water to the flour mixture slowly while beating with an electric mixer on low speed for 1 minute, stopping frequently to scrape batter from side and bottom of bowl. Cover bowl tightly with plastic wrap; let stand about 1 hour in a warm draft free area.
3. In a small cup, combine olive oil, rosemary and salt. Stir olive mixture into above flour mixture. Stir in or use an electric stand mixer with a dough hook enough of the remaining flour, 1/2 cut at a time, until dough is soft, leaves side of bowl and is not sticky. Cover tightly with plastic wrap; let rest for 15 minutes.
4. Place dough onto a floured surface and knead for 8 minutes, sprinkling surface with more flour if dough starts to stick, until dough is smooth and springy. Dough should not be wet or sticky.
5. Combine 1 cup Asiago and 1/4 cut Parmigianino cheese and knead cheese into the dough for 3 minutes or until fully incorporated. Spray a large bowl with the cooking spray. Place dough in bowl, turning dough to grease all sides. Cover bowl tightly with plastic wrap; let rise in a warm area for 1 hour.
6. Lightly spray a cookie sheet with the cooking spray. Gently push your fist into the dough to deflate it. Place dough on floured surface and gently shape into football-shaped loaf, about 12 inches long. Place loaf on the cookie sheet. Coat loaf with flour to prevent sticking. Cover loosely with plastic wrap; let rise in a warm place 45 to 60 minutes or until loaf has almost doubled in size.
7. Move oven racks to lowest and middle positions. Place an 8-inch square pan on the bottom oven rack; add hot water to the pan until almost full. Heat the oven to 450°F.
8. Pour a small amount of cool water into a clean spray bottle. Spray the loaf lightly with water; sprinkle with a small amount of flour. Dip a sharp knife into cool water and carefully cut a 1/2-inch-deep slash lengthwise down the center of the loaf. Sprinkle the remaining 1/4 cut of Asiago cheese into the slash.
9. Place loaf and cookie sheet in the oven and give the oven a few 'sprites' of cool water, away from the light bulb, before closing the door. Bake 10 minutes.
10. Reduce the oven temperature to 400°F. Bake 20 to 25 minutes longer or until loaf is deep golden and sounds hollow when tapped. Remove from cooking sheet to a cooling rack and cool for 30 minutes.
11. Submit the whole loaf (do not cut) on a plate or covered cardboard not to exceed 1" in size around each side of bread.

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 only. No Exceptions. There will be ONE GROUP for both local and state competition. Please refer to the general RULES OF CONTEST for further information. The Association of Connecticut Fairs will not be responsible for judging at local fairs.

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 2011. 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 | 3rd Prize - 10.00 & Rosette |
| 2nd Prize - 12.50 & Rosette | 4th Prize - 7.50 & Rosette |
| (4) Honorable Mention Rosette(s) & 5.00 (5th, 6th, 7th & 8th) | |

RECIPE

COOKIES & CREAM BROWNIES

INGREDIENTS

- 1 8 oz. package 1/3 less fat cream cheese, at room temperature
- 1 cup + 1 & 1/4 Tbs sugar
- 1 & 1/4 cups liquid egg substitute such as Egg Beaters
- 1 teaspoon vanilla extract
- 8 reduced-fat chocolate Oreo cookies, chopped
- 1/2 cup butter
- 6 oz unsweetened chocolate, chopped
- 1 package, (5 oz.) Pureed prune baby food
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt

PREHEAT oven to 350 degrees.

continued

STATEWIDE CONTESTS

LINE a 9 inch baking pan with enough foil to overhang sides by 2 inches; coat with cooking spray. On medium-high speed, beat cream cheese and 2 tablespoons sugar until light and fluffy, 1-2 minutes. Beat in 1/4 cup egg substitute and vanilla. Stir in cookies; reserve.

In pot, melt butter and chocolate over medium heat.

Remove from heat; stir in remaining 1 cup sugar until blended, then remaining egg substitute and baby food.

Stir in flour, baking powder and salt until combined.

Spread 1/2 of chocolate layer in pan. Drop 1/2 of cream cheese batter by tablespoon fulls over chocolate.

Repeat with remaining batters.

Bake 50-55 minutes or until toothpick inserted comes out with moist crumbs.

Cool 20 minutes.

Using foil, lift brownie from pan, cool completely on rack.

Cut into squares, submit 8 squares for judging, enjoy the rest.

2011 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.

STATEWIDE CONTESTS

7. STATE CONTEST: The annual meeting will be held in November 2011. 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)

2011 KING ARTHUR FLOUR BAKING CONTEST

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

PRIZES:

Adult

- 1st place: \$75 gift certificate to the Baker's Catalogue
2nd place: \$50 gift certificate to the Baker's Catalogue
3rd place: A King Arthur Flour Tote Bag



Junior

- 1st place: \$50 gift certificate to the Baker's Catalogue
2nd place: \$25 gift certificate to the Baker's Catalogue
3rd place: Brownie Pan

All winners will also receive a gorgeous ribbon.

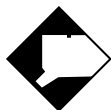
RULES:

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.

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

RECIPE: CRANBERRY NUT MUFFINS



2 cups King Arthur All-Purpose Flour	
1/2 cup sugar	1/2 teaspoon salt
1 tablespoon baking powder	1 cup dried cranberries
1/2 cup chopped walnuts	1 cup milk
1/4 cup butter or margarine, melted	2 eggs

Preheat oven to 500°F.

Mixing the dry ingredients: Blend together the dry ingredients (flour, sugar, salt, baking powder) as long and as vigorously as you want. Continue until all dry ingredients are thoroughly mixed. Add the berries and nuts, and stir them until they are evenly coated with the dry ingredients.

Mixing the liquid ingredients: In a separate bowl, beat the liquid ingredients together until they are light.

Mixing the liquid and the dry: Pour the wet ingredients into the dry. Here's where you have to restrain yourself. Take a fork or wire whisk and blend the two for 20 seconds and no more. The secret to light and tender muffins lies in this final blending. It's okay if you've left some lumps that look as if they want more stirring. They really don't. So, no matter how hard it is, resist the impulse.

Baking: Fill the cups of a lightly greased 12-cup muffin tin three-quarters full. As soon as the muffins are in the oven, DROP THE TEMPERATURE TO 400 DEGREES (this is important). Bake for about 20 minutes or until they're a lovely, golden brown. Remove from pan and cool on a wire rack.

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

RECIPE: LEMON-GLAZED POUND CAKE

CAKE

3/4 cup plus 2 tablespoons (1-3/4 sticks, 7 ounces) unsalted butter
1 (3-ounce) package cream cheese
1/2 teaspoon salt
1-1/2 cups sugar
1-3/4 cups King Arthur Unbleached All-Purpose Flour
1 teaspoon baking powder
2 teaspoons vanilla extract
1/2 teaspoon lemon oil
5 large eggs

continued

GLAZE

1/4 cup (2 ounces) fresh lemon juice
1/2 cup granulated sugar

CAKE: Preheat your oven to 350°F and grease bundt-style pan. In a medium-sized mixing bowl, beat together the butter and cream cheese until soft and fluffy. Add the salt, sugar, flour and baking powder, and beat for 5 minutes; the batter will be stiff.

Add the vanilla and lemon oil, and 1 egg. Beat well. Continue to add the eggs, one at a time, beating well and scraping the sides and bottom of the bowl after each addition. When done, the batter will be very fluffy. Spoon the batter into the prepared pan.

Bake the cake for 55-60 minutes, or until a cake tester inserted into the center comes out clean.

GLAZE: Just before the cake is done, combine the lemon juice and sugar and heat over low heat until the sugar is dissolved; don't let the mixture boil.

Remove the cake from the oven; allow it to cool for 10 minutes in the pan. Turn it out onto a wire rack or serving platter. Poke the top all over with a cake tester or toothpick, and gradually drizzle the glaze over it, pausing occasionally to let it sink in. Allow the cake to cool for several hours before slicing.
Yield: about 16 servings.

