

Please read before publishing your local 2024 fair brochure/website

Special Notice

The following policy was established by the Directors of the Association of Connecticut Fairs:

Any member fair wishing to participate in the State Adult Baking and Apple Pie contests must clearly identify in their local fair brochure/website who is responsible for paying for the winning contestant's dinner at the Fair Association's Fall Meeting. This policy also applies to the Junior Baking Contest and a guardian.

Submitting Winners

A form has been provided to submit the winners of the Adult Baking, Junior Baking and Two-Crusted Apple Pie Contest winners. A pre-addressed envelope is also provided. Please apply postage before placing in the mail.

The Winners Form (PDF) has been added to the website for the Baking Contests.

Please complete all the information on the form. By providing the number of entries for each of the contests we can see how we are doing with the baking contest recipes.

Check "CTAgFairs.org"

Check www.CTAgfairs.org for the latest recipe updates and information.

Let us know what you think of the Baking Contest information at www.CTAgFairs.org

Projects in the works for the website are:

- 1) Listing of Adult and Junior Baking Recipes from previous years
- 2) BLOG during fair season to share information and questions.
- 3) Fundraiser cookbook of baking contest recipes.

Note: Rules Update – Bakers no longer have to be a Connecticut resident to participate in the Baking Contests.

Note: Entry/Judging Time for State Baking Contests held in November

Entry acceptance time is 8:00am to 10:00am. Judging will begin at 10:00am.

Baking Contests Sponsors:

Bishop's Orchards – Guilford, CT – Bags of apples for the Apple Pie bakers

King Arthur Flour – Ribbons/Prizes for 1st, 2nd, 3rd place for the three baking contests.

Contact info

Email Baking@CTAgFairs.org if you have any questions.

Laurie M. Skornia

203-464-0933

Association of Connecticut Fairs – Baking Committee 2024

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2024 Baking Contests Rules

Each year The Association of Connecticut Fairs sponsors baking contests open to the public at participating member fairs. There are separate contests for Junior and Adult divisions, each with a specific recipe. A Two-Crusted Apple Pie Baking contest is also held.

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: Juniors (ages 7 to 15 as of July 1st) and Adult.

HOW TO ENTER: All men, women or juniors 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 contest 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 upon 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 contests are accepted from **8:00am to 10:00am** 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. The Association of Connecticut Fairs does not contact individual fairs or contest winners in regards to the contest and banquet reservations nor does the Association of Connecticut Fairs cover the costs of attending the awards banquet. ***NO BANQUET RESERVATIONS FOR CONTEST WINNERS WILL BE ACCEPTED AT THE DOOR.***

**ASSOCIATION OF CONNECTICUT FAIRS
BAKING CONTESTS - 2024
Adult Baking
Apple Pie
Junior Baking**

FAIR NAME _____ **DATE** _____

ADULT BAKING 2024

NUMBER OF ENTRIES: _____

Winner's Name: _____ Comments: _____

Address: _____

Telephone Number: _____

E-mail: _____

APPLE PIE 2024

NUMBER OF ENTRIES: _____

Winner's Name: _____ Comments: _____

Address: _____

Telephone Number: _____

E-mail: _____

JUNIOR BAKING 2024

NUMBER OF ENTRIES: _____

Winner's Name: _____ Comments: _____

Address: _____

Telephone Number: _____

E-mail: _____

Please return this form after placing your Fair's winners to:

**Laurie M. Skornia
136 View St
Torrington, CT 06790**

Email – baking@ctagfairs.org

A pre-addressed envelope is attached for your convenience. Please add postage prior to mailing.

**THE ASSOCIATION OF CONNECTICUT FAIRS
ADULT BAKING CONTEST
SCORE SHEET**

1.	APPEARANCE-----	25	_____
2.	FOLLOWING DIRECTIONS----	10	_____
3.	TEXTURE-----	15	_____
4.	AROMA-----	10	_____
5.	FLAVOR-----	40	_____
TOTAL POINTS --		100	=====

COMMENTS:

**THE ASSOCIATION OF CONNECTICUT FAIRS
ADULT BAKING CONTEST
SCORE SHEET**

1.	APPEARANCE-----	25	_____
2.	FOLLOWING DIRECTIONS----	10	_____
3.	TEXTURE-----	15	_____
4.	AROMA-----	10	_____
5.	FLAVOR-----	40	_____
TOTAL POINTS --		100	=====

COMMENTS:

**THE ASSOCIATION OF CONNECTICUT FAIRS
ADULT BAKING CONTEST
SCORE SHEET**

1.	APPEARANCE-----	25	_____
2.	FOLLOWING DIRECTIONS----	10	_____
3.	TEXTURE-----	15	_____
4.	AROMA-----	10	_____
5.	FLAVOR-----	40	_____
TOTAL POINTS --		100	=====

COMMENTS:

**THE ASSOCIATION OF CONNECTICUT FAIRS
ADULT BAKING CONTEST
SCORE SHEET**

1.	APPEARANCE-----	25	_____
2.	FOLLOWING DIRECTIONS----	10	_____
3.	TEXTURE-----	15	_____
4.	AROMA-----	10	_____
5.	FLAVOR-----	40	_____
TOTAL POINTS --		100	=====

COMMENTS:

**THE ASSOCIATION OF CONNECTICUT FAIRS
JUNIOR BAKING CONTEST
SCORE SHEET**

1.	APPEARANCE-----	25	_____
2.	FOLLOWING DIRECTIONS----	10	_____
3.	TEXTURE-----	15	_____
4.	AROMA-----	10	_____
5.	FLAVOR-----	40	_____
TOTAL POINTS --		100	=====

COMMENTS:

**THE ASSOCIATION OF CONNECTICUT FAIRS
JUNIOR BAKING CONTEST
SCORE SHEET**

1.	APPEARANCE-----	25	_____
2.	FOLLOWING DIRECTIONS----	10	_____
3.	TEXTURE-----	15	_____
4.	AROMA-----	10	_____
5.	FLAVOR-----	40	_____
TOTAL POINTS --		100	=====

COMMENTS:

**THE ASSOCIATION OF CONNECTICUT FAIRS
JUNIOR BAKING CONTEST
SCORE SHEET**

1.	APPEARANCE-----	25	_____
2.	FOLLOWING DIRECTIONS----	10	_____
3.	TEXTURE-----	15	_____
4.	AROMA-----	10	_____
5.	FLAVOR-----	40	_____
TOTAL POINTS --		100	=====

COMMENTS:

**THE ASSOCIATION OF CONNECTICUT FAIRS
JUNIOR BAKING CONTEST
SCORE SHEET**

1.	APPEARANCE-----	25	_____
2.	FOLLOWING DIRECTIONS----	10	_____
3.	TEXTURE-----	15	_____
4.	AROMA-----	10	_____
5.	FLAVOR-----	40	_____
TOTAL POINTS --		100	=====

COMMENTS:

**THE ASSOCIATION OF CONNECTICUT FAIRS
TWO CRUSTED APPLE PIE CONTEST
SCORE SHEET**

1.	OVERALL APPEARANCE-----	40	_____
2.	CRUST-----	10	_____
3.	FLAVOR-----	40	_____
4.	TEXTURE-----	10	_____
	TOTAL POINTS --	100	=====

COMMENTS:

**THE ASSOCIATION OF CONNECTICUT FAIRS
TWO CRUSTED APPLE PIE CONTEST
SCORE SHEET**

1.	OVERALL APPEARANCE-----	40	_____
2.	CRUST-----	10	_____
3.	FLAVOR-----	40	_____
4.	TEXTURE-----	10	_____
	TOTAL POINTS --	100	=====

COMMENTS:

**THE ASSOCIATION OF CONNECTICUT FAIRS
TWO CRUSTED APPLE PIE CONTEST
SCORE SHEET**

1.	OVERALL APPEARANCE-----	40	_____
2.	CRUST-----	10	_____
3.	FLAVOR-----	40	_____
4.	TEXTURE-----	10	_____
	TOTAL POINTS --	100	=====

COMMENTS:

**THE ASSOCIATION OF CONNECTICUT FAIRS
TWO CRUSTED APPLE PIE CONTEST
SCORE SHEET**

1.	OVERALL APPEARANCE-----	40	_____
2.	CRUST-----	10	_____
3.	FLAVOR-----	40	_____
4.	TEXTURE-----	10	_____
	TOTAL POINTS --	100	=====

COMMENTS:

Association of Connecticut Fairs Two-Crusted Apple Pie Contest 2024

Contest Rules

1. Each pie must be a 9" (measured at the top inside edge of the dish) Two-Crusted Pie, lattice-top is excluded.
2. Submit a 3" x 5" card with your recipe, your 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

The following prizes plus a rosette will be awarded at the annual state contest held in November 2023. Honorable Mention Ribbons will also be awarded.

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

Bishops Orchards is sponsoring by awarding bags of apples at the Annual State Contest held in November.

King Arthur Baking is sponsoring ribbons and prizes at the Annual State Contest in November.

**The Association of Connecticut Fairs, Inc.
Adult Baking Contest - 2024
Zebra Cake with Cream Cheese Frosting**



Ingredients

Cake

- 1 1/2 cups granulated sugar
- 4 large eggs
- 1 cup milk
- 3/4 cup vegetable oil
- 1 tablespoon pure vanilla extract
- 1/4 teaspoon almond extract
- 2 cups King Arthur Baking Unbleached All-Purpose flour
- 2 teaspoons baking powder
- 3/4 teaspoon table salt
- 3 tablespoons Dutch-process cocoa
- 3/4 teaspoon espresso powder

Cream Cheese Frosting

- 8 ounces cream cheese (brick-style), at room temperature
- 8 tablespoons unsalted butter (1 stick), at room temperature
- 2 teaspoons vanilla extract
- 2 cups confectioner's sugar, sifted

Instructions

Cake

1. Preheat the oven to 350°F. Lightly spray a 9" x 2" round baking pan with cooking spray. Line the bottom of the pan with a circle of parchment and spritz again. Set the pan aside.

2. In a bowl beat the sugar and eggs until lightened, about 2 minutes. On low speed, beat in the oil, milk, vanilla extract, and almond extract until smooth.
3. In a separate bowl, combine the flour, baking powder and salt. Whisk to remove any lumps. Add the dry mixture to the wet ingredients. Combine on medium-speed 1-2 minutes or until the batter is smooth and lump free. Be sure to scrape down the bowl halfway through mixing.
4. Remove 2 cups of the vanilla batter and place it in a separate bowl. Sift the cocoa and espresso powder over the remaining batter in the bowl and stir well to combine. Be sure to use a sifter to avoid cocoa lumps in the batter.
5. Spoon 3 tablespoons of vanilla batter into the center of the cake pan. Next, spoon 3 tablespoons of the chocolate batter into the center of the vanilla batter. This causes the vanilla batter to spread out. Continue to alternate batters, in bulls-eye fashion until all batter is used. You will now have thin rings of each batter on the outer edges of the pan, thicker rings towards the center.
6. Bake the cake in the center of the preheated oven for 40 to 45 minutes, or until the cake is lightly browned and a toothpick inserted into the center comes out clean. Cool the cake in the pan for 10 minutes, and then, turn out onto a wire rack to finish cooling.

Cream Cheese Frosting

1. In a bowl, beat the cream cheese, butter, and vanilla on medium-high speed until very light, creamy, and smooth. On low speed, gradually add in the confectioner's sugar and beat until fluffy.
2. Frost top and side of cake.

Submit on foil-covered cardboard measured no more than one inch from side of 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

The following prizes and a rosette will be awarded at the annual state contest held in November 2024.

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

Honorable Mention Ribbons will also be awarded.

The Association of Connecticut Fairs, Inc
Junior Baking Contest - 2024
Hermits



Ingredients

1 ½ cups King Arthur Baking Unbleached All-Purpose Flour
1 cup granulated sugar
1 cup raisins
2 eggs
½ teaspoon vanilla
2 teaspoons molasses
½ teaspoon cinnamon
½ teaspoon ground cloves
¾ teaspoon baking soda
8 tablespoons unsalted butter (1 stick)

Directions

Preheat oven to 325 degrees.
Spray a 9x13 pan and line with parchment paper that hangs over the sides for easy removal.
In a bowl, mix all the ingredients except the butter.
Melt the butter and mix in with the other ingredients.
Spread in the pan and bake for 30 minutes.
Cool in pan for 10 minutes. Transfer to a rack until completely cool.
Cut into 3-inch squares.

Submit 6 squares on a white paper plate.

Judging Criteria

Overall appearance	25 points
Following Directions	10 points
Texture	15 points
Aroma	10 points
Flavor	<u>40 points</u>
TOTAL	100 points

The following prizes and a rosette will be awarded at the annual state contest held in November 2024. Honorable Mention Ribbons will be awarded.

1st Place: \$20.00	5th Place: \$5.00	9th Place: \$2.50
2nd Place: \$15.00	6th Place: \$5.00	10th Place: \$2.50
3rd Place: \$10.00	7th Place: \$5.00	
4th Place: \$7.50	8th Place: \$5.00	

King Arthur Baking is sponsoring ribbons and prizes at the Annual State Contest held in November.