

Please read before publishing your local 2022 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.

CT Health Department recommendations – Please see information sheet

Submitting Winners

A form has been provided to submit the winners of the Adult Baking, Two-Crusted Apple Pie and Junior Baking 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: Rules Update for Entry/Judging Time for State Baking Contests:

Please update information in Fair Books and Websites

Entry acceptance time at the State Baking Contest to be held in October/November has changed. **New 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

Connecticut Health Department recommendations for judging Baked items

2022

I spoke with Tom, April 5, 2021 at the CT State Health Department. He was very happy to hear that Baking Contests will be held this year.

We discussed procedures to ensure that the judges feel comfortable and are safe. In addition to the fair workers that will be face to face with bakers bringing in their baked entries.

1. Tom emphasized that judges and fair workers that are vaccinated will be safe. Encourages vaccinations as a high priority.
2. Wearing masks when coming in contact with the public bringing in their entries.
3. Contact time will be minimal but once baked item is accepted should have the person step back up to 6 feet if there is further discussion.
4. Setting up barriers where possible to help with the social distancing when accepting the baked entries.
5. Feels that whether the judge or fair worker wears gloves or not, still no contact with the face is the most important.
6. Having plenty of hand sanitizer available. Even a bucket with soapy water and paper towels to dry the hands.

Association of Connecticut Fairs – Baking Committee - 2022

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2022 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 is 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 - 2022
Adult Baking
Apple Pie
Junior Baking**

FAIR NAME _____ **DATE** _____

ADULT BAKING 2022

NUMBER OF ENTRIES: _____

Winner's Name: _____

Comments: _____

Address: _____

Telephone Number: _____

E-mail: _____

APPLE PIE 2022

NUMBER OF ENTRIES: _____

Winner's Name: _____

Comments: _____

Address: _____

Telephone Number: _____

E-mail: _____

JUNIOR BAKING 2022

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
lskornia@optimum.net**

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

2022

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 October/November. Honorable Mention Ribbons will also be awarded.

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

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

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

Association of Connecticut Fairs
Adult Baking Contest – 2022
Abraham Lincoln Cake



Ingredients

For the cake:

6 large egg whites
2 cups sugar, divided
1 cup butter
3 cups King Arthur Baking Company All-Purpose flour
1 tablespoon baking powder
1 teaspoon salt
1 ½ teaspoons vanilla extract
1 teaspoon almond extract
1 cup buttermilk
1 ¼ cups blanched almonds, toasted and finely chopped

For the boiled frosting:

1 ½ cups sugar
2/3 cup water
1/8 teaspoon Cream of Tartar
3 egg whites
salt, to taste
1 teaspoon vanilla extract
Sliced almonds, for garnish

Directions:

For the cake:

- Preheat the oven to 350 degrees F.
- Grease a 10-inch bundt pan
- Beat the egg whites until frothy. Then add 1 cup sugar gradually into the egg whites while beating them, until stiff peaks form. Set aside.
- Cream together the butter and the remaining 1 cup sugar until light and fluffy. Set aside.
- In a separate bowl, sift together the flour, baking powder, and salt. Set aside.
- Combine the vanilla and almond extracts with the buttermilk. Set aside.
- Stir the blanched, toasted, chopped almonds into the flour mixture.
- Then add both the butter/sugar mixture and the buttermilk mixture into the dry ingredients, doing so in thirds and mixing until just combined.
- Gently fold the egg white mixture into the batter, careful not to deflate it or overmix it.
- Pour the batter into the prepared bundt pan.
- Bake until a toothpick inserted into the center comes out clean, about 1 hour.
- Remove the cake from the oven and allow it to cool completely before frosting.

For the boiled frosting:

- In a heavy saucepan on the stovetop over medium heat, combine the 1 ½ cups sugar with the water and Cream of Tartar.
- Bring the mixture to a boil, using a wetted brush to remove any sugar crystals.
- Cover the mixture and let it boil until a candy thermometer reads 245 degrees F., for about 3 minutes.
- Beat the 3 egg whites with some salt, until glossy and peaked.
- While you beat the egg whites, slowly and gradually pour the syrup mixture in. Continue beating until the mixture is cool and the frosting is firm and fluffy.
- Fold in the vanilla extract.
- Frost the cake. Be generous with the frosting (you will have extra).
- Garnish the top with sliced almonds.

Submit the cake on a foil-wrapped round cardboard no wider than an inch from the 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 2022.

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.

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

**Association of Connecticut Fairs
Junior Baking Contest – 2022
Carrot Cake Muffins**



Ingredients:

1/3 cup butter, melted
1 cup packed brown sugar
1 large egg, at room temperature
½ cup buttermilk, at room temperature
½ teaspoon vanilla extract
1 ½ cup King Arthur Baking Company All-Purpose Flour
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
1 teaspoon ground cinnamon
1 ½ cups carrots, grated
½ cup coconut, shredded
¼ cup golden raisins
½ cup pecans, chopped

Directions:

- Preheat the oven to 375 degrees F.
- Line 12 muffin tin cups with paper liners.
- In a large bowl, whisk together the melted butter, brown sugar, egg, buttermilk, and vanilla until well-combined.
- Add the flour, baking powder, baking soda, salt and cinnamon to the bowl, stirring until just combined but being careful not to over-mix.
- Stir in the carrots, coconut, raisins, and pecans until just incorporated.
- Divide the batter among the muffin tins.
- Bake until a toothpick inserted into the center of the muffin comes out clean, about 18-25 minutes.

- Let the muffins cool in the pan for about 5-10 minutes, then transfer them to a wire rack to finish cooling.

Submit six muffins 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 plus a Rosette will be awarded at the Annual State Contest held in November 2022. Honorable Mention Ribbons will also be awarded.

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

King Arthur Flour is sponsoring ribbons and prizes at the Annual State Contest held in November 2022.