

Please read before publishing your local 2023 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 to accept entries. 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 - 2022

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2023 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 - 2023
Adult Baking
Apple Pie
Junior Baking**

FAIR NAME _____ **DATE** _____

ADULT BAKING 2023 **NUMBER OF ENTRIES:** _____

Winner's Name: _____ Comments: _____

Address: _____

Telephone Number: _____

E-mail: _____

APPLE PIE 2023 **NUMBER OF ENTRIES:** _____

Winner's Name: _____ Comments: _____

Address: _____

Telephone Number: _____

E-mail: _____

JUNIOR BAKING 2023 **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:

The Association of Connecticut Fairs, Inc Two-Crusted Apple Pie Contest - 2023

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	10 points
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.

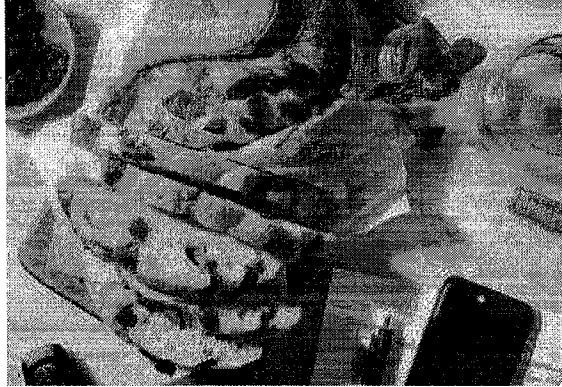
1st Place: \$40.00	5th Place: \$15.00	9th Place: \$5.00
2nd Place: \$35.00	6th Place: \$12.50	10th Place: \$5.00
3rd Place: \$30.00	7th Place: \$10.00	
4th Place: \$25.00	8th Place: \$7.50	

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

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

**The Association of Connecticut Fairs, Inc
Adult Baking Contest - 2023**

Pane Bianco



Ingredients

Dough

3 cups King Arthur Baking Company All-Purpose flour
2 teaspoons instant yeast
1 1/4 teaspoons salt
1 large egg
1/2 cup milk, lukewarm
1/4 cup water, lukewarm
3 tablespoons olive oil

Filling

1/2 cup shredded Fontina cheese
1/4 cup shredded Parmesan cheese
1/2 cup oil-packed sun-dried tomatoes
3 garlic cloves, peeled and minced
1 1/2 tablespoons dried basil

Instructions

1. **To make the dough:** Measure the flour and gently spoon it into a cup, then sweep off any excess. Combine all of the dough ingredients in a bowl, then mix and knead to make a smooth, very soft dough.
2. Place the dough in a lightly greased bowl, cover, and let it rise until it's doubled in size, about 45 to 60 minutes.
3. Meanwhile, thoroughly drain the tomatoes, patting them dry. Use kitchen shears or a sharp knife to cut them into smaller bits.
4. Place the dough on a lightly floured surface and pat or roll into a 22" x 8 1/2" rectangle, deflating it slightly. Spread with the cheese, tomatoes, garlic, and basil.
5. Starting with one long edge, roll the dough into a log the long way. Pinch the edges to seal. Place the log seam-side down on a lightly greased or parchment-lined baking sheet.
6. Using kitchen shears, start 1/2" from one end and cut the log lengthwise down the center about 1" deep, to within 1/2" of the other end.
7. Keeping the cut side up, form an "S" shape. Tuck both ends under the center of the "S" to form a "figure 8;" pinch the ends together to seal. When shaping the loaf, tuck any larger pieces of tomato or basil down into the dough (to avoid char).
8. Cover and let rise in a warm place until double, 45 to 60 minutes.
9. While the loaf is rising, preheat the oven to 350°F.
10. Uncover the bread, and bake it for 35 to 40 minutes, tenting it with foil after 20 to 25 minutes to prevent over-browning.
11. Remove the bread from the oven and transfer it to a rack to cool.

Submit on foil-covered cardboard no wider than one inch from the bread.

Judging Criteria

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

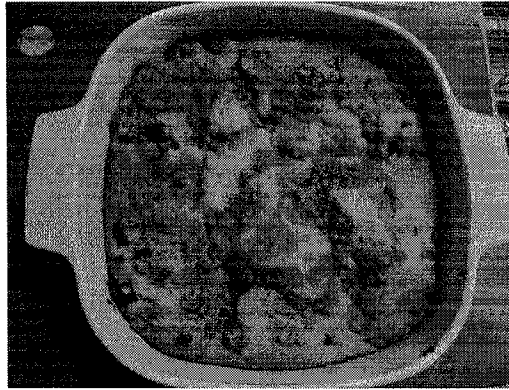
The following prizes and a rosette will be awarded at the annual state contest held in November 2023. Honorable Mention Ribbons will also be awarded.

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	

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

**The Association of Connecticut Fairs, Inc
Junior Baking Contest - 2023**

Blueberry Buckle



Ingredients

For the cake:

3/4 cup white sugar
1/4 cup butter
1 egg
2 teaspoons lemon zest
1 1/2 cups plus 1 tablespoon King Arthur Baking All-Purpose flour, divided
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup milk
1 1/2 cups fresh blueberries

For the topping:

1/4 cup plus 1 tablespoon butter
1/4 cup brown sugar
1/4 cup white sugar
1/3 cup King Arthur Baking All-Purpose flour
1/2 teaspoon ground cinnamon

Instructions

1. Preheat the oven to 350 degrees F.
2. Grease an 8x8-inch pan.
3. In a large bowl, cream 3/4 cup white sugar, 1/4 cup butter, 1 egg, and the lemon zest together until fluffy.
4. In a separate bowl, combine 1 1/2 cups flour with the baking powder and salt.
5. Add the dry ingredient mixture and the milk into the sugar mixture, alternating between the two as you add and mixing until just combined.
6. Toss the blueberries with 1 tablespoon of flour.
7. Fold the blueberries into the batter.
8. Spread the batter evenly in the prepared pan.
9. For the topping, combine the butter, brown sugar, white sugar, flour, and cinnamon together in a small bowl until a crumbly mixture forms.
10. Sprinkle the topping mixture over the batter in the pan.
11. Bake until a toothpick inserted into the center comes out clean, about 40-45 minutes.
12. Once cooled, cut into 9 equal pieces.

Submit five pieces 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 2023. 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 Flour is sponsoring ribbons and prizes at the Annual State Contest held in November.