

Association of Connecticut Fairs

Baking Contests

Adult Baking

Apple Pie

Junior Baking



The Connecticut Association of Fairs
Baking Committee
Adult, Apple Pie and Junior Contests

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Adult Baking & Apple Pie Contests

WHO MAY ENTER: The contest at each member fair is open to all men, women and juniors who are residents of Connecticut. Commercial, industrial or professional bakers are not eligible. Divisions: Junior (ages 7 to 15 as of July 1st). Senior (age 15 and over).

HOW TO ENTER: Any Connecticut resident entering a contest at any member fair is automatically entered and competing in the local contest. Contestants may enter the contest at as many fairs 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 local fairs are not responsible for the return of the plates, trays or containers.

JUDGING: The judging will be based on appearance, flavor and texture as noted for each contest. 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 is 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 until 11:00am on the day of the contest (contact your local fair or visit www.ctagfairs.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.

NOT TO BE PRINTED IN FAIRBOOK

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 Baking Contests must clearly identify in their local fair brochure/website the person 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 winner and one guardian.* The Association of Connecticut Fairs does not contact individual fairs or contest winners in regards to contest and banquet reservations. **NO BANQUEST RESERVATIONS FOR CONTEST WINNERS WILL BE ACCEPTED AT THE DOOR.**

All entries to the state contest become property of the Association of Connecticut Fairs and are not returned. The following prizes will be awarded at the state contest

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	

Honorable Mention Ribbons will also be awarded.

2013 Adult Baking Contest

French Herb Bread



Recipe adapted from www.kingarthurfLOUR.com

INGREDIENTS

- 1¼ cups lukewarm water
- 2 tablespoons olive oil
- 3 cups King Arthur Unbleached All-Purpose Flour
- 2 tablespoons nonfat dry milk
- ½ cup dried potato flakes
- 2 tablespoons Herbes de Provence
- 1 teaspoon salt
- 1 ½ teaspoons instant yeast

DIRECTIONS

- 1) Combine all of the ingredients and mix and knead until smooth, adding additional water or flour as needed.
- 2) Cover the dough and let it rise for 1 hour.
- 3) Shape the entire piece of dough into a log and place in a lightly greased 9" X 5" loaf pan.
- 4) Cover and let rise until the dough has crowned about 1 inch over the rim of the pan, 30 minutes to 1 hour, depending on the warmth of the kitchen. Towards the end of the rising time, preheat the oven to 350 degrees F.
- 5) Bake the bread for 35 to 40 minutes. Tent the bread lightly with foil if it appears to be browning too quickly.
- 6) Remove the bread from the oven, turn it out of the pan and cool on rack.

Yield: 1 large loaf. **Submit on foil-covered cardboard.**

Judging Criteria

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

Association of Connecticut Fairs Two-Crusted Apple Pie Contest

Contest Rules

1. Each pie must be a 9" (measured at the top inside edge of the dish) Two-Crusted Pie
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. 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



Association of Connecticut Fairs Junior Baking Contest

The Junior Baking Contest is open to juniors between the ages of 7 and 15 as of July 1st. There will be one group for both local and state contests. Please refer to the general rules for further information.

A first place ribbon will be awarded to the winning entry. In the event the first place winner will not be able to compete at the state contests, the second place winner will be allowed to represent the fair. It is the responsibility of the local fair to contact their contest winner with information about the state contest or visit www.ctagfairs.org for the date and location.

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 11:00am on the day of the contest. Contest winners are announced during the banquet on the day of the contest. Each fair is responsibility 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 BANQUET RESERVATIONS FOR CONTEST WINNERS WILL BE ACCEPTED AT THE DOOR.

ALL DECISIONS OF THE JUDGES ARE FINAL

The following prizes are awarded at the state contest:

- 1st Place \$15.00 & Rosette
- 2nd Place \$12.50 & Rosette
- 3rd Place \$10.00 & Rosette
- 4th Place \$7.50 & Rosette
- 5th Place \$5.00 & Rosette
- 6th Place \$5.00 & Rosette
- 7th Place \$5.00 & Rosette
- 8th Place \$5.00 & Rosette

Honorable Mention Ribbons will also be awarded



2013 Junior Baking Contest

Blueberry Muffins



Adapted from a www.KingArthurFlour.com recipe

INGREDIENTS

2 cups King Arthur Unbleached All-Purpose Flour
½ cup sugar
½ teaspoon salt
1 tablespoon baking powder
1 ½ cups blueberries
1 cup milk
¼ cup vegetable oil
2 large eggs

Preheat oven to 500 degrees F.

DIRECTIONS

- 1) Blend together the flour, sugar, salt and baking powder as long and as vigorously as you want.
- 2) Add the blueberries and mix until coated. Coating the berries prevents them from sinking once the liquids are blended in.
- 3) Beat together the milk, oil, and eggs – until they are light.
- 4) Pour wet ingredients into the dry ingredients. Take a fork or wire whisk and blend the two for 20 seconds – no more.
- 5) Line a 12-muffin tin with paper baking cups. Fill two-thirds to three-quarters full. Place muffins in the oven.
- 6) Immediately drop oven temperature to 400 degrees F.
- 7) Bake for 15 – 20 minutes. Yield – 12 muffins.
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