

Please read before publishing your local 2021 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 (Work in progress)
- 2) BLOG during fair season to share information and questions. (Work in progress)

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.

The Mayflower Society – Commemoration of 400th Anniversary of the Mayflower landing –
First Thanksgiving

Offering prize money 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

2021

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 - 2021

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2021 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 contest at each participating member fair is open to all men, women and juniors who are residents of Connecticut. Commercial, industrial or professional bakers are not eligible. Divisions: Juniors (ages 7 to 15 as of July 1st) and Adult.

HOW TO ENTER: Any Connecticut resident 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 - 2021
Adult Baking
Apple Pie
Junior Baking**

FAIR NAME _____ **DATE** _____

ADULT BAKING 2019

NUMBER OF ENTRIES: _____

Winner's Name: _____ Comments: _____

Address: _____

Telephone Number: _____

E-mail: _____

APPLE PIE 2019

NUMBER OF ENTRIES: _____

Winner's Name: _____ Comments: _____

Address: _____

Telephone Number: _____

E-mail: _____

JUNIOR BAKING 2019

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

2021

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 October/November.

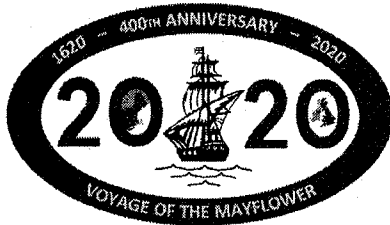
King Arthur Flour is sponsoring ribbons and prizes at the Annual State Contest in October/November.

The Mayflower Society will award \$100 to the First Place Winner at the Annual State Contest held in October/November.

**Association of Connecticut Fair
Adult Baking Contest – 2021
Plimoth Thirded Bread**

This recipe was selected to commemorate the 400th Anniversary of the Mayflower's Voyage and Founding of Plimoth Plantation. The recipe includes ingredients such as rye flour, corn flour, and cornmeal, that would have been used in the early 1600's.

For 2021 we are celebrating the First Thanksgiving.



The voyage of the Mayflower took 66 days with 103 passengers aboard. Two babies were born aboard the Mayflower – Oceanus Hopkins and Peregrine White. The Mayflower Compact was written and signed by all adult male passengers. This document created a Civil Body Politik which is a foundation of the Constitution of the United States of America. Plimoth Plantation was the first permanent colony in the New World. The event that Americans commonly call the "First Thanksgiving" was celebrated by the Pilgrims after their first harvest in the New World in October 1621. This feast lasted three days, and—as recounted by attendee **Edward Winslow**— was attended by 90 **Wampanoag** and 53 Pilgrims.

Starter Ingredients

1/3 cup water
2/3 cup King Arthur Flour All-Purpose flour
One packet of active dry yeast

In medium to large bowl dissolve yeast in water and then stir in flour. Let rest until bubbly (10 min – 1 hour)

Additional Ingredients

1/3 cup whole wheat flour
¼ cup rye flour
1/3 cup cornmeal
1/3 cup corn flour
2 1/4 cups King Arthur Flour All-Purpose flour
1 teaspoon salt
1 1/3 cup water

Mix flours and cornmeal with salt and add to starter. Add water slowly, mixing while adding, until combined.

Cover and place dough in refrigerator for 8-12 hours. Remove from refrigerator and let rest for 15-20 minutes to come to room temperature. On floured surface stretch and fold. Return to refrigerator and let rest 1 hour (or leave at room temperature and rest 15-30 minutes) then on floured surface stretch and fold again. Return to refrigerator and let rest 1 hour (or leave at room temperature and rest 15-30 minutes) then on floured surface stretch and fold for the third and final time. After final fold, rest 15-20 minutes at room temperature, then shape into round loaf and place top side DOWN in bowl oiled with vegetable/canola oil. Proof (let rise) for 40 minutes to 1 hour.

Heat oven to 450 degrees F. Grease an 8-9 inch (measured at the top inside edge) Dutch Oven or Casserole Dish (CorningWare) with vegetable/canola oil. Flip dough into Dutch Oven or Casserole Dish (CorningWare). Cover and bake for 20 minutes. Remove lid and bake for another 20-25 minutes, checking for doneness by knocking on loaf and waiting to hear a hollow sound. When done, let sit on cooling rack at least one hour.

Submit loaf on foil-covered cardboard no wider than one-inch from side of loaf.

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 October/November 2020.

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.

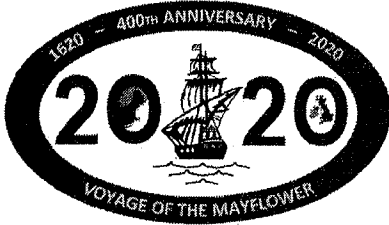
King Arthur Flour is sponsoring ribbons and prizes at the Annual State Contest held in October/November.

The Mayflower Society is sponsoring an award of \$100 to the 1st Place winner at the Annual State Contest held in October/November.

**Association of Connecticut Fairs
Junior Baking Contest – 2021
Molasses Cornbread**

This recipe was selected to commemorate the 400th Anniversary of the Mayflower's Voyage and Founding of Plimoth Plantation. The recipe includes ingredients such as cornmeal and molasses that would have been used in the early 1600's.

For 2021 we are celebrating the First Thanksgiving.



The voyage of the Mayflower took 66 days with 103 passengers aboard. Two babies were born aboard the Mayflower – Oceanus Hopkins and Peregrine White. The Mayflower Compact was written and signed by all adult male passengers. This document created a Civil Body Politik which is a foundation of the Constitution of the United States of America. Plimoth Plantation was the first permanent colony in the New World. The event that Americans commonly call the "First Thanksgiving" was celebrated by the Pilgrims after their first harvest in the New World in October 1621. This feast lasted three days, and—as recounted by attendee **Edward Winslow**— was attended by 90 **Wampanoag** and 53 Pilgrims.

Ingredients

1 ¼ cups King Arthur Flour all-purpose flour
2 ½ teaspoons baking powder
¾ teaspoon salt
¼ teaspoon baking soda
1 ¼ cups stone-ground yellow cornmeal
3 tablespoons sugar
1 ¼ cups whole milk
¼ cup unsulfured molasses
1 large egg
1 ¼ sticks (10 tablespoons) unsalted butter, softened

Directions

Preheat oven to 400 degrees F. Butter a 9x5x3-inch loaf pan.

Into a large bowl sift together flour, baking powder, salt and baking soda. Whisk in cornmeal and sugar until combined well. In a bowl whisk together milk, molasses, and egg until just combined. Add butter to flour mixture and with an electric mixer or by hand, beat until mixture resembles fine crumbs. Beat in milk mixture until just combined.

Pour batter into pan and bake in middle of oven 35 minutes or until a toothpick comes out clean. Cool cornbread in pan on a rack 10 minutes. Turn out onto rack to cool completely.

Submit entire loaf on foil-covered cardboard no larger than one-inch from side of loaf.

Judging Criteria

Overall Appearance	25 points
Following Directions	10 points
Texture	15 points
Aroma	10 points
Flavor	40 points
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.

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 October/November.

The Mayflower Society is sponsoring awards for the 1st Place (\$50), 2nd Place (\$25) and 3rd Place (\$25) winners at the Annual State Contest held in October/November.