

# ASSOCIATION OF CONNECTICUT FAIRS

## Baking Contests

Jr. Baking

Adult Baking

Apple Pie

# Association of Connecticut Fairs

## 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 9 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 disposal plates. The Association of Connecticut Fairs and the local fairs are not responsible for the return of plates, trays or containers.

**JUDGING:** 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 contest are accepted until 11:00 a.m. on the day of the contest (contact your local fair or visit [www.ctfairs.org](http://www.ctfairs.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 at the February meeting of the Association of Connecticut Fairs: *Any member fair wishing to participate in the State Baking and/or Quilt Contest 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 Spring/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 BANQUET 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

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.

**Contest Committee:**

Tom Wilt, Chairman [Baking@CTFairs.org](mailto:Baking@CTFairs.org)  
860-349-3237

Mary Clark-Wilson

Diane & Robert Richard

Mildred Bell

Josephine Wilt



# 2011 Adult Baking Contest

## Rustic Cheese & Rosemary Bread

### INGREDIENTS:

3 ¾ to 4 cups bread flour  
1 teaspoon granulated sugar  
1 package dry yeast, instant, 2 ¼ teaspoons  
1 ¼ cups warm water, 120 to 125 degrees  
2 Tablespoons extra virgin olive oil  
1 Tablespoon fresh rosemary chopped  
1 teaspoon salt  
1 ¼ cups, approximately 5oz, shredded Asiago cheese (not grated), separated  
¼ cup, approximately 1 oz, shredded Parmigianino cheese (not grated)  
Cooking spray

### DIRECTIONS:

1. In a large mixing bowl, combine 1 ¾ cups of the flour, 1 teaspoon sugar, yeast package and stir until well mixed.
2. Add the warm water to the flour mixture slowly while beating with an electric mixer on low speed for 1 minute, stopping frequently to scrape batter from side and bottom of bowl. Cover bowl tightly with plastic wrap; let stand about 1 hour in a warm draft free area.
3. In a small cup, combine olive oil, rosemary and salt. Stir mixture into above flour mixture. Stir in or use an electric stand mixer with a dough hook enough of the remaining flour, ½ cup at a time, until dough is soft, leaves side of bowl and is not sticky. Cover tightly with plastic wrap; let rest for 15 minutes.
4. Place dough onto a floured surface and knead for 8 minutes, sprinkling surface with more flour if dough starts to stick, until dough is smooth and springy. Dough should not be wet or sticky.
5. Combine 1 cup Asiago and ¼ cup Parmigianino cheese and knead cheeses into the dough for 3 minutes or until fully incorporated. Spray a large bowl with the cooking spray. Place dough in bowl, turning dough to grease all sides. Cover bowl tightly with plastic wrap; let rise in a warm area for 1 hour.
6. Lightly spray a cookie sheet with the cooking spray. Gently push your fist into the dough to deflate it. Place dough on floured surface and gently shape into football-shaped loaf, about 12 inches long. Place loaf on the cookie sheet. Coat loaf with flour to prevent sticking. Cover loosely with plastic wrap; let rise in a warm place 45 to 60 minutes or until loaf has almost doubled in size.
7. Move oven racks to lowest and middle positions. Place an 8-inch square pan on the bottom oven rack; add hot water to the pan until almost full. Heat the oven to 450°F.
8. Pour a small amount of cool water into a clean spray bottle. Spray the loaf lightly with water; sprinkle with a small amount of flour. Dip a sharp thin knife into cool water and carefully cut a 1/2-inch-deep slash lengthwise down the center of the loaf. Sprinkle the remaining ¼ cup of Asiago cheese into the slash.
9. Place loaf and cookie sheet in the oven and give the oven a few spritzes' of cool water, away from the light bulb, before closing the door. Bake 10 minutes.
10. Reduce the oven temperature to 400°F. Bake 20 to 25 minutes longer or until loaf is deep golden and sounds hollow when tapped. Remove from cookie sheet to a cooling rack and cool for 30 minutes.
11. Submit the whole loaf (do not cut) on a plate or covered cardboard not to exceed 1" in size around each side of bread.

### Judging Criteria

Overall Appearance	25 points
Following Directions	10 points
Texture	15 points
Aroma	10 points
Flavor	40 points
	<b>100 Total</b>

## 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 & addressed.
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 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
	<b>100 Total</b>

## Association of Connecticut Fairs

### JUNIOR BAKING CONTEST

The Junior Baking Contest is open to juniors between the ages of 9 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 compete at the state contest, 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.ctfairs.org](http://www.ctfairs.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 12:00 noon on the day of the contest (contact your local fair or visit [www.ctfairs.org](http://www.ctfairs.org) for the date and location). Contest winners are announced during the banquet on the day of the contest. Each fair is responsible 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

#### Contest Committee

**Annette Hamilton, Chairman**     [JrBaking@CTAgFairs.org](mailto:JrBaking@CTAgFairs.org)  
860.974.0307

**Nancy Dennis**

**Joy Blackmar**

### JUNIOR RECIPE - 2011 Cookies & Cream Brownies



1 8 oz. package	1/3 less fat cream cheese, at room temperature
1 cup + 1 & 1/4 Tbs	sugar
1 & 1/4 cups	liquid egg substitute such as Egg Beaters
1 teaspoon	vanilla extract
8	reduced-fat chocolate Oreo cookies, chopped
1/2 cup	butter
6 oz	unsweetened chocolate, chopped
1 package, (5 oz.)	Pureed prune baby food
1 cup	all-purpose flour
1 teaspoon	baking powder
1/4 teaspoon	salt

**PREHEAT** oven to 350 degrees.

LINE a 9 inch baking pan with enough foil to overhang sides by 2 inches; coat with cooking spray.

On medium-high speed, beat cream cheese and 2 tablespoons sugar until light and fluffy, 1-2 minutes.

Beat in 1/4 cup egg substitute and vanilla.

Stir in cookies; reserve.

In pot, melt butter and chocolate over medium heat.

Remove from heat; stir in remaining 1 cup sugar until blended, then remaining egg substitute and baby food.

Stir in flour, baking powder and salt until combined.

Spread 1/2 of chocolate layer in pan. Drop 1/2 of cream cheese batter by tablespoon fulls over chocolate.

Repeat with remaining batters.

Bake 50-55 minutes or until toothpick inserted comes out with moist crumbs.

Cool 20 minutes.

Using foil, lift brownie from pan, cool completely on rack.

Cut into squares, submit 8 squares for judging, enjoy the rest.