

Association of Connecticut Fairs  
**BAKING 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. 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 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 entries to the state contest become property of the Association of Connecticut Fairs and are not returned.

**Contest Committee:**

Tom Wilt, Chairman  
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860-349-3237

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6 Riched Lance  
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Diane & Robert Richard  
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600 Allen Avenue  
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Josephine Wilt  
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Durham, CT 06422  
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Association of Connecticut Fairs  
**TWO CRUSTED APPLE PIE CONTEST**

**WHO MAY ENTER:** The contest held at each fair is open to all Connecticut residents regardless of age. Commercial, Industrial and Professional Bakers are not eligible.

**HOW TO ENTER:** Any Connecticut resident entering the Apple Pie Contest and member fair is automatically entered in the local contest. Contestants may enter the contest at as many fairs as they wish until they win that contest at that fair. The winner will then represent that fair at the state contest. Contestants will be subject to the entry rules at each local fair.

**Judging Criteria**

Overall Appearance.....	40 points
Crust.....	10 points
Flavor .....	40 points
Texture .....	10 points
	<b>100 Total</b>

**Contest Rules**

1. Each pie must be a 9" 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 (please use a non-returnable baking dish).

The Association of Connecticut Fairs will furnish score sheets to each member fair. Each contestant will receive these sheets at the end of the event. The decisions of the judges is 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 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.**

The following prizes will be awarded at the state contest

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

Honorable Mention Ribbons and Consolation prizes will also be awarded.

Association of Connecticut Fairs  
**ADULT BAKING CONTEST**

**CARDAMOM & CHERRY BRAIDED BREAD**

1/4 cup Dried Cherries  
2 tablespoons Water  
1 pkg. Active Dry Yeast (1 tablespoon)  
2 3/4 cups All-Purpose Flour, divided  
3/4 tsp. Ground Cardamom  
3/4 cup Milk  
4 tablespoons Butter  
1/3 cup Sugar  
1/2 tsp. Salt  
1 Egg, Slightly Beaten  
Milk  
Dusting Sugar Crystals

Cut dried cherries in half, similar to the size of a raisin, and place in a bowl with water and set aside.

In a large mixing bowl, combine yeast, 3/4 cup of flour and cardamom.

Heat together milk, butter, sugar and salt just until warm, stirring occasionally to melt butter. Cool to approximately 110 degrees. Add to dry mixture in mixing bowl; add egg. Beat at low speed with electric mixer for 30 seconds, scraping sides of bowl constantly. Beat at high speed for 3 minutes.

By hand, stir enough of the remaining flour to the above mixture to make a soft dough. Turn out onto lightly floured surface; knead till smooth and elastic, 5 to 8 minutes. Gently knead in strained cherries until incorporated throughout the dough, 1 to 2 minutes. Place in lightly greased bowl, cover and keep covered with moist cloth until doubled in bulk. Approximately 1 1/4 hours.

Punch down and turn out onto lightly floured surface. Divide dough into thirds and form into balls. Let rest 10 minutes. Roll each ball into 16" long ropes.

Line up the three ropes on parchment paper lined cookie sheet and braid loosely. Pinch ends and tuck under. Cover, let rise 30 minutes until almost doubled in size.

Brush lightly with milk. Do not soak or allow milk to get on parchment paper. Sprinkle with dusting sugar crystals. Bake at 375 degrees for 20-25 minutes until golden brown.

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	

Six Rosette Ribbons will be awarded. Honorable Mention Ribbons and Consolation Prizes will also be awarded.

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  
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Association of Connecticut Fairs  
**JUNIOR BAKING CONTEST**

**REVISED 05/27/2009**

**CINNAMON - CRUMB  
BLUEBERRY COFFEE CAKE**



2 1/2 Cups all purpose flour  
1 teaspoon baking powder  
1/4 teaspoon baking soda  
1/4 teaspoon salt  
1 1/4 cups sugar  
3/4 cup buttermilk  
1/2 cup applesauce  
1 large egg  
1 teaspoon vanilla  
2 teaspoons ground cinnamon  
2/3 cup brown sugar  
2 tablespoons butter, melted  
1 1/4 cup fresh blueberries  
1 tablespoon confectioners' sugar  
fresh fruit & mint (optional)

PREHEAT oven to 350 degrees. Coat an 8 inch spring form pan with cooking spray.

In a bowl, mix 2 cups flour, baking powder, baking soda and salt. In a separate large bowl, combine next 5 ingredients. Stir in flour mixture; pour into pan. Mix remaining flour and cinnamon; stir in brown sugar and butter until crumbs form. Sprinkle 1/2 the crumb mixture over batter; sprinkle 1/2 cup blueberries on top. Repeat with remaining crumbs and 1/4 cup blueberries.

**BAKE**

Bake for 1 hour or until toothpick inserted into center comes out clean. Cool in pan for 45 minutes; remove from pan to rack. Top with remaining 1/4 cup blueberries and sprinkle with confectioners' sugar. Garnish with fresh fruit and mint.

Enter 1 whole coffee cake.