

ORANGE COUNTRY FAIR



SEPTEMBER 16 & 17, 2023



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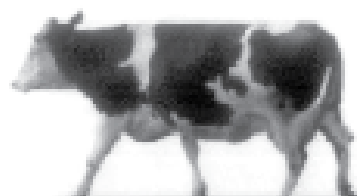
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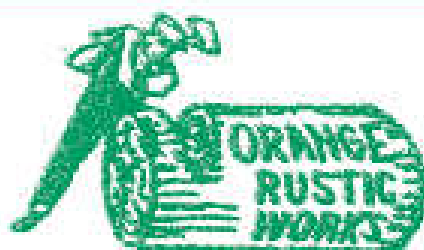


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LOCAL LEGACY
ORANGE COUNTRY FAIR**

1898 - 1912



1975 - 2023

Welcome!

Welcome to another exciting year of the Orange Country Fair! The Fair Committee has been very busy planning another great weekend of activities which include our annual displays of live music tractor, truck and doodlebug pulls, animals, exhibits of locally grown produce and flowers and crafts created by all ages. This is a wonderful family oriented event where you can spend time with friends and neighbors.

Many, many hours of planning go on year-long to make this a success. Some of our members have moved away and still come back for the fair and others choose to retire after long years of service. They still support the fair in many ways. Kevin Monck and I, as co-chairs, would like to thank the tireless efforts of our Committee. They keep this event happening year after year. This truly is our favorite time of the year!

We cannot put on a successful fair without the tireless support of our fantastic volunteers! There is always room for more. Please let us know if you want to help out either by being on the committee or just for a couple of hours during the weekend.

On behalf of the entire Committee, we look forward to seeing you in September!

Thank you again for your support!

Karen McCausland
Co-Chair

**www.orangectfair.com
check for up-to-date information and changes**

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OFFICERS

CHAIRPERSONS:

Kevin Monck, 11 Tyler City Road, Orange, CT 06477

Karen McCausland, 203-430-6044, 192 Shagbark Drive, Derby, CT 06418
 orangecountryfair@gmail.com

SECRETARY:

Marianne Bauer, 203-795-6489, 1041 Beechlawn Terrace, Orange, CT 06477

CORRESPONDING SECRETARY:

Debbie Estok, 203-877-2700, 38 Hemlock Drive, Milford, CT 06461

ADMINISTRATOR/TREASURER: Jeff Andrus, 203-795-3346

SUPERINTENDENTS

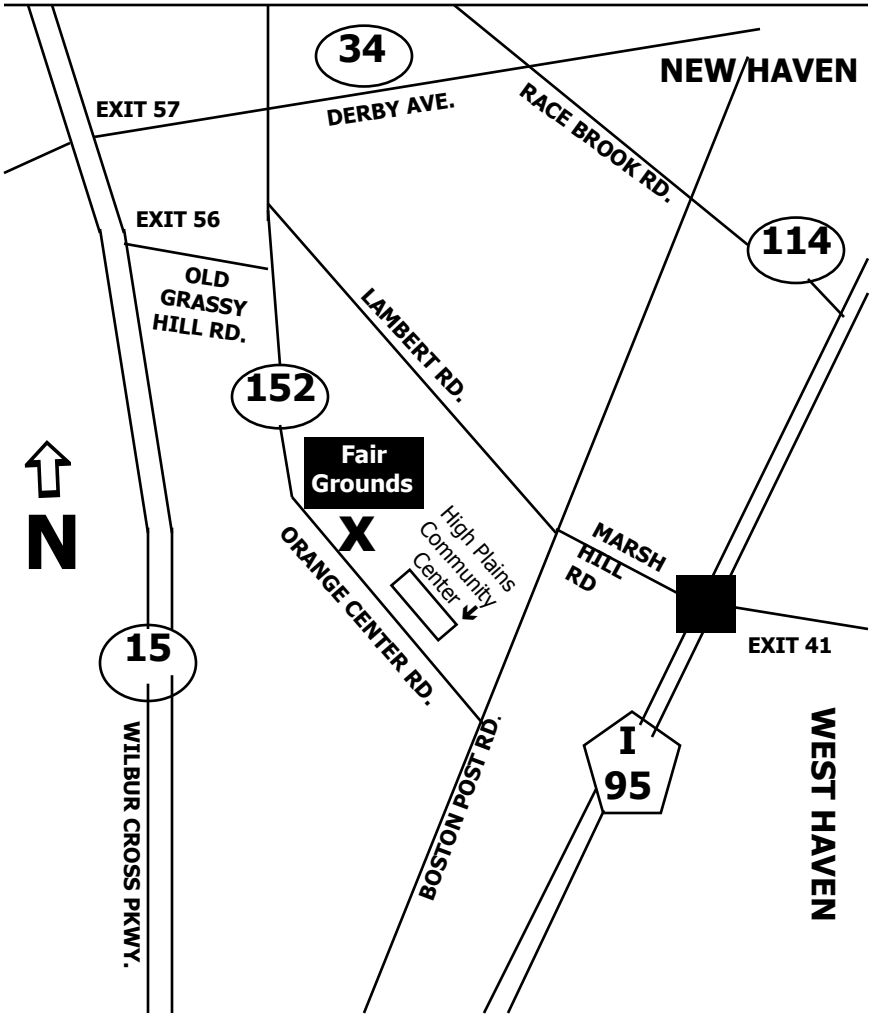
ADULT ENTRIES	Ruth Van Arman, Lynn Wright	203-795-5821
BEVERAGE SERVICES	Skip Clark	203-795-3198
FOOD SERVICES	Jody & Bill Daymon, Lynn Plaskowitz	
GROUNDS	Joe Tirollo, Jr. 795-3953, Steve Bspuda, George Plaskowitz & Family	
PUBLICITY	Nickie Hartshorn	

DEPARTMENT SUPERINTENDENTS

Admissions	Grace & Jeff Vargo, Debbie & Paul Estok	
Amateur Fine Arts	Amy Terzakos	
Announcer		
Antique Cars	Gary Gilson, John Mosher	
Antique Tractors	Rob Hassenmeyer, John & David Gagel	
Arts & Crafts	Lorraine Adinolfi	
Baked Goods	Victoria Arms, Jillian Gagel	
Beer & Wine	Lynn Plaskowitz	
Civic Tent	Robb & Pat McCorkle	
Cover & T-shirt Design	Tracy Ovesny	
Craft Tent	Maryellen Bspuda, Katherine Holden	
Donuts	The Gilbert Family	
Doodlebug Contest	Patch Flynn, Rob Raver, Tom Wright	
Entertainment		
Exhibit Hall	Dave Hall, Jr.	
Fair Booklet	Karen McCausland, Debbie Estok	
Farm Museum	Ray & Maryellen Holden, Walter Bspuda, Betty Gagel	
Flowers	Rachel Holden, Lauren Bspuda	
Food Satellite	Ron Ruotolo, Jim Zeoli	
Fried Dough	Frank & Jenny Koches	
Fruits & Vegetables	Tom Hill, Muriel Mahoney (<i>Chair Emeritus</i>)	
Garden Tractor Pull	Dean Manley	
Horsedraw	Art Williams	
Livestock & Small Animals.....	Kim McClure Brinton, Tracy Ovesny, Isabella Oleschuk, Dominick Lombardi	
Needlecraft & Clothing	Patti Clark	
Oxen Draw.....	Art Williams	
Pancake Breakfast	Chips Restaurant and the Wright Girls	
Parking	Orange Soccer	
Pedal Tractor Pull.....		
Photography	Pat and Ken Ziman	
Pigeon Exhibit	Greg & Joyce Cap, the Faircount Pigeon Club	
Snake & Reptile Exhibit.....	Conor Harvey, Elisia Iqubal, Will Rudell	
Social Media Coordinator	Nickie Hartshorn	
Souvenirs	Jerry Butcher, Brooke Parlato, Dolores Butcher	
Tool Shed	Dave Hall	
Tractor Draw	Ken Ciola, Cody Wright	
Truck Pull	Rob Raver	
Two Person Saw Contest	Ben & Sam Watts	
Veterinarian	Kim McClure Brinton, DVM	
Web Site Coordinator	Jeff Cap	
Women's Skillet Toss.....	Tanya & Jessica Hill	
Youth Entries	Linda Bspuda, Donna & John Wesolowski, Karen McCausland	

Orange Country Fair Map

www.orangectfair.com



RULES AND REGULATIONS OF THE FAIR

All events this year are tentative and contingent with state and federal health guidelines at the time of the fair.

1. Competition is open to all Orange residents and non-residents. Children 15 and under (as of September 1, 2023) will be considered juniors. There is a Youth Department.
2. Exhibitors may enter all classes. Refer to each department for the number of entries allowed.
3. No entry fee will be charged.
4. Advance entry form is required for all exhibits mailed on or before September 8, 2023 or until space is full. Send all Adult and Youth entries to: Orange Country Fair, 874 Grassy Hill Road, Orange, CT 06477.
5. Exhibitors' claim ticket and pass will be issued upon entering exhibits at the exhibition hall. Passes are good for one day only.
6. All exhibits and small animals (rabbits, chicken, gerbils) will be brought to the Orange Country Fair grounds Friday, September 15, 2023 from 4:30 to 8:00 PM. No exhibits except livestock (goats, sheep, dairy and beef) will be accepted after 8:00 PM on Friday. Livestock (goats, sheep, dairy and beef) may be entered Saturday, September 16, 2023 from 7:00 to 8:30 AM.
7. Exhibits must be left in place until 6:00 PM on Sunday, September 17, 2023. The exhibition hall will close at 5:30 PM on Sunday evening. Exhibits may be picked up between 6:00 and 7:00 PM, Sunday. Be sure to present claim ticket. For those not able to pick up exhibits on Sunday, the exhibition hall will be open on Tuesday, September 19, 2023 from 7:00 PM - 8:00 PM for pick-up.
8. The Fair Committee will try to assure the safety of exhibits after arrival at the fair but will not be liable for any loss or damage to the exhibits.
9. Judging will be the Danish System for all classes. Under this system an exhibit is judged on its individual merit and not in competition with other entries. Rosettes and ribbons will be offered by the Fair Committee, to be awarded at the discretion of the Judges. Premium money will be given in the livestock department (goats, sheep, dairy and beef) only.
10. Fair Admission is \$10.00 for adults and \$5.00 for senior citizens (age 65+). Children under 15 are free. Persons with disabilities are free.
11. Health Certificates for dairy, beef, goats, sheep and poultry are required. Animals without Health Certificates will not be accepted. All horses, cattle, and sheep must be vaccinated against Rabies and show certificate. Horses must have a current Negative Coggins certificate. Complete rules will be available at the fair or contact the livestock superintendent.
12. The Fair Committee reserves the right to refuse any entry that at the discretion of the committee would be unsuitable for display.
13. Pigeon exhibitors are also subject to the rules and regulations as stated on the Pigeon Entry Form.
14. **NO PETS OR BICYCLES ALLOWED ON FAIR GROUNDS**
See Animal Entry Form For More Information

PROGRAM

SATURDAY, SEPTEMBER 16, 2023

8:00 a.m.	Chip's famous Pancake Breakfast - Main Food Pavilion
8:30 a.m.	Garden Tractor Pull
10:00 a.m.	Opening Ceremonies
11:00 a.m.	Two Person Hand Saw Contest
11:00 a.m.	Oxen Draw
	Musical Entertainment
1:00 p.m.	Women's Skillet Toss
	Homing Pigeon Release
2:00 p.m.	Children's Entertainment
	Master Gardener Presentation
3:00 p.m.	Doodlebug Contest
	Homing Pigeon Release
3:30 p.m.	Musical Entertainment
7:00 p.m.	Fair Closes

SUNDAY, SEPTEMBER 17, 2023

8:00 a.m.	Chip's famous Pancake Breakfast - Main Food Pavilion
9:00 a.m.	Antique Tractor Pull
10:00 a.m.	Antique Car Show
11:00 a.m.	Horse Draw
	Homing Pigeon Release
11:30 a.m.	Pedal Tractor Pull
1:00 p.m.	Homing Pigeon Release
2:00 p.m.	Master Gardener Presentation
2:30 p.m.	Musical Entertainment
4:00 p.m.	Musical Entertainment
6:00 p.m.	Fair Closes

SPECIAL FEATURES- BOTH DAYS

- Chip's famous pancake breakfast
- Toddler Driving Contest
- Birds of Prey
- Pig Races
- Garden Club Demonstration 2:00 both days

**Official Fair T-Shirts, Hats and Commemorative Items
available at the Souvenir Tent.**

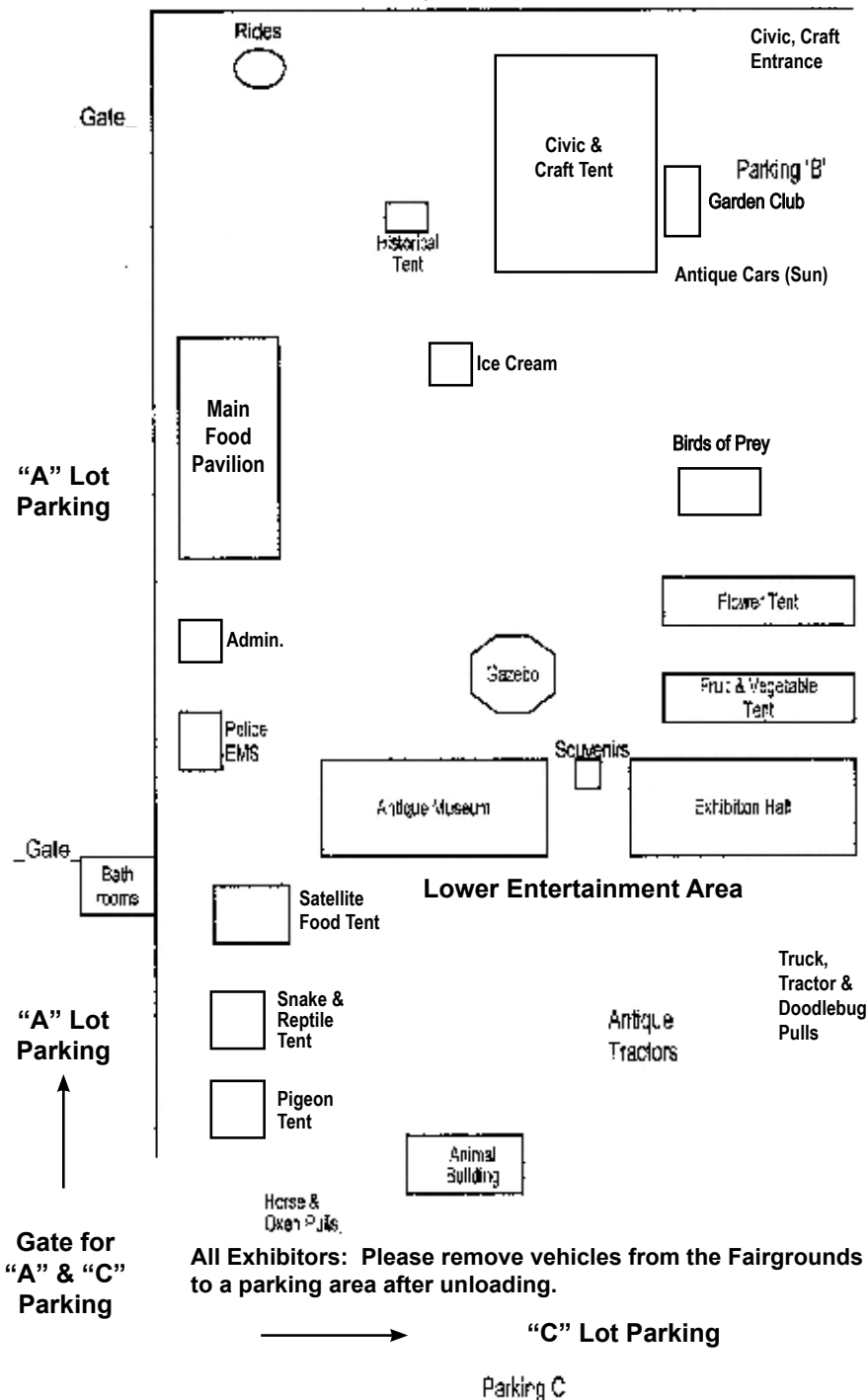
Program subject to change. Check www.orangefair.com

← Route 1

Route 34 →

Orange Center Road - Route 152

Gate B



LEST WE FORGET. . .

*In remembrance of all the
wonderful Fair volunteers who
have died in years past and in
special remembrance of those
we've lost this year*

Brad Gesler
Betty Gagel

*“A memory is a keepsake of time that
lives forever in the heart”*
author unknown

FLOWER DEPARTMENT #1

Rachel Holden and Lauren Bospuda

CUT FLOWERS

Class 1-13: Please leave all foliage intact, but foliage should not be under water. All flowers must be exhibited in clean, clear GLASS containers provided by the exhibitor and large enough to support the flower(s). Failure to do so will be reflected in judges' awards.

Class 1. Celosia - crested or plume - 1 stem

Class 2. Dahlia - Dinnerplate 8" or over - 1 bloom with foliage/leaves, **no buds**

Class 3. Dahlia - Decorative 4-8" - 1 bloom with foliage/leaves, **no buds**

Class 4. Dahlia - Pom Pom 3" or less - 3 blooms, same variety and color with foliage, **no buds**

Class 5. Hydrangea - 1 stem with foliage/leaves

Class 6. Marigold - 1 bloom or 1 spray with foliage

Class 7. Rose - 1 bloom or spray with foliage

Class 8. Sedum - 1 stem

Class 9. Sunflower (*Helianthus* sp.) - 1 bloom with foliage

Class 10. Zinnia - 1 bloom with foliage

Class 11. Zinnia trio - 3 blooms same variety and color with foliage

Class 12. Any flower grown for drying - 3 stems

Class 13. Any other garden flower - 1 stem

FLOWER ARRANGEMENTS

No artificial flowers or foliage please.

Class 14. Let Them Eat Cake - a single tiered cake made of flowers

Class 15. America the Beautiful - a patriotic arrangement with red, white and blue flowers

Class 16. Country Charm - a simple bouquet of home-grown flowers in a mason jar

Class 17. Forever Flowers - an arrangement of dried flowers

Class 18. Flower Crowns - design a head piece or crown made primarily of flowers

Class 19. Any other flower arrangement

HOUSE PLANTS

No artificial decorations please

Class 20. Cacti or succulents

Class 21. Flowering plants

Class 22. Foliage Plant

Class 23. Topiary

Class 24. Bonsai trees

CONTAINER GARDEN

Class 26: Fairy Garden – all live plants,
less than 14" in diameter

Class 27: Any Other Container Garden –
must contain 2 or more plant
varieties

HANGING PLANTS

Class 25. Flowering or foliage

NOTICE

The Town of Orange does not discriminate on the basis of disability in admission to access to, or operations of its programs, services, or activities; nor does it discriminate on the basis of disability in its hiring or employment practices. This notice is provided as required by Title II of the Americans with Disabilities Act of 1990. Questions, concerns, complaints, or requests for additional information regarding the ADA may be forwarded to the Town of Orange's designated ADA Compliance Coordinator, Human Services Department, 525 Orange Center Road, Orange CT 06477, Telephone 203-891-2154, Monday through Friday, 8:30 a.m. to 4:30 p.m. Individuals who need auxiliary aid effective communication in programs and services are invited to make their needs and preferences known to the ADA Coordinator. This notice is available in large print, on audio tape, and by a staff reader from the ADA Compliance Coordinator.



FRUIT DEPARTMENT #2

Tom Hill 203-799-0222; Tanya Hill 203-915-1668

Jessica Hill hilljessi@gmail.com

All exhibits must be raised and selected by exhibitor. All exhibits must be shown on white paper plates furnished by the Fair Committee. A Rosette will be given for best fruit.

Basis of judging will be: correct number; edible size and quality; uniform size, shape, and color; cleaned; trimmed and fresh; and free from blemishes.

The number of specimens to be exhibited on each plate are:

- Class 1. Apples (plate of four)
- Class 2. Pears (plate of four)
- Class 3. Peaches (plate of four)
- Class 4. Plums (plate of four)
- Class 5. Grapes (three bunches)
- Class 6. Berries (plate of twenty-five)
- Class 7. Nuts (plate of twenty-five)
- Class 8. Any other fruit not listed above
- Class 9. Fruit Display (2' square table space)
- Class 10. Watermelon
- Class 11. Musk Melon
- Class 12. Nectarines (plate of 5)
- Class 13. Apricots (plate of five)
- Class 14. Dozen eggs in carton

The Orange Country Fair Committee would like to encourage individuals or groups to participate in our annual Country Fair. This year, the fair is on September 16 and 17, 2023.

We need your time and talent to help make this a success, so please get involved and also have fun while helping.

Please respond to: **Orange Country Fair**
c/o Debbie Estok
203-877-2700

We need help in the Food Pavilion & Satellite Tent,
Admission Booths, Grounds Keeping & in the Exhibition Hall

Contact: Lynn Plaskowitz 203-627-1673

Thank You !



VEGETABLE DEPARTMENT #3

Tom Hill 203-799-0222; Tanya Hill 203-915-1668

Jessica Hill hilljessi@gmail.com

All exhibits must be raised and selected by exhibitor. All exhibits must be shown on white paper plates furnished by the Fair Committee. A Rosette will be given for best vegetable.

Basis of judging will be: correct number; edible size and quality; uniform size, shape, and color; cleaned; trimmed and fresh; and free from blemishes.

The number of specimens to be exhibited on each plate are:

Name Variety of Vegetable

ONE SPECIMEN

- | | |
|--------------------------|---------------------------|
| Class 1. Broccoli (head) | Class 6. Eggplant |
| Class 2. Celery (plant) | Class 7. Pumpkin |
| Class 3. Leek | Class 8. Turnip |
| Class 4. Winter Squash | Class 9. Spaghetti Squash |
| Class 5. Cabbage (head) | |

TWO SPECIMENS

- | | |
|---------------------|-------------------------|
| Class 10. Cucumbers | Class 11. Summer Squash |
|---------------------|-------------------------|

THREE SPECIMENS

- | | |
|-----------------------|--------------------------|
| Class 12. Beets | Class 18. Peppers |
| Class 13. Corn (ears) | Class 19. Tomatoes |
| Class 14. Parsnips | Class 20. Sweet Potatoes |
| Class 15. Potatoes | Class 21. Garlic |
| Class 16. Carrots | Class 22. Okra |
| Class 17. Onions | Class 23. Gourds |

FIVE SPECIMENS

- Class 24. Parsley (5 sprigs in water, bring own container)
- Class 25. Chard (5 sprigs in water, bring own container)
- Class 26. Herbs (5 sprigs in water, bring own container)
- Class 27. Brussels Sprouts
- Class 28. Beans

OTHER SPECIMENS

- Class 29. Scarecrow Contest (bring your own props)
- Class 30. Indian Corn (3 ears with husk turned back)
- Class 31. Tallest Corn Stalks (3 stalks field corn with ears)
- Class 32. Largest Pumpkin by Weight
- Class 33. Best Decorated Pumpkin-cut or uncut
- Class 34. Heaviest Summer Squash by Weight
- Class 35. Longest Summer Squash
- Class 36. Largest Winter Squash by Weight
- Class 37. Largest Sunflower (head)
- Class 38. Tallest Sunflower (with roots bagged)
- Class 39. Vegetable Freak
- Class 40. Decorative Vegetables
- Class 41. Vegetable Display (2' square table space)
- Class 42. Vegetable and Fruit Display
- Class 43. Most Ripe Cherry Tomatoes on a Vine

BAKED GOODS DEPARTMENT #4

Jillian Gagel and Victoria Arms
203-799-2486 OCFBaking@hotmail.com

RULES:

- A printed recipe must accompany each exhibit.
- All exhibits must be presented on white paper plates, with the exception of cakes and breads, which may be on foil covered cardboard (no bigger than 1 inch around item), and pies in their pie plates.
- Baked products must be covered with transparent wrap.
- Four (4) samples must be provided when entering cookies, cupcakes, muffins, rolls, candy, etc.
- Exhibits requiring refrigeration or containing a cream filling or frosting will not be accepted.
- No form of pre-packaged products or mixes may be used in any way, except in classes 12 and 13.
- Entries taller than 8 inches will not be accepted.
- Do not decorate plates with ribbons, fake floral, or anything else that distracts from the baked good.
- Decorative items will be judged on outside creativity and artistry, and will not be tasted.
- Baked goods will be judged on:
 - Outside characteristics – frosting, color, size, shape, uniformity
 - Inside characteristics – texture, grain, crumb, filling
 - Flavor – pleasing blend, characteristic of product

- Class 1. Cookies, Brownies and Bars
- Class 2. Cupcakes
- Class 3. Candy
- Class 4. Biscuits, Muffins, and Scones
- Class 5. Pies
- Class 6. Quick Bread
- Class 7. Coffee Cakes
- Class 8. Yeast Breads and Rolls
- Class 9. Yeast Coffee Cakes
- Class 10. Cinnamon Rolls and Sticky Buns
- Class 11. Frosted and Unfrosted Cakes
- Class 12. Decorative Cakes (Amateur only)
- Class 13. Decorative Cupcakes (Amateur only)
- Class 14. Grandma's Favorite – Bake us your favorite recipe your grandma made or taught you to make
- Class 15. All Things Maple
- Class 16. Miscellaneous Baked Item
- Class 17. Adult State Baking Contest
- Class 18. Adult State Two Crusted Apple Pie Contest
- Class 19. Adult King Arthur Flour Baking Contest

CANNING

IMPORTANT: Please thoroughly read instructions prior to submission of entries. All entries will be judged; however, **those entries that are not compliant with directions will not be eligible for Best of Show.** Entries deemed unsafe or improperly sealed will not be accepted.

Paste a label on each jar stating:

Name of Product

Date Processed

Town and State Processed

Do not include name

Enter Current Years Canning Only. All jars must be clear. They must have screw top rings with lids (exceptions for honey and maple products on a case-by-case basis). No fabric covers or ribbons on jars.

Canned fruits and vegetables will be judged on:

Condition of the product; liquid; proper packing; proper seal; and cleanliness of jar.

They will not be opened.

Jams, Jellies and Preserves will be judged on:

Color; cleanliness; condition of the product; proper seal; and container.

They will not be opened.

Class 20. Fruits

Class 21. Vegetables

Class 22. Jams, Marmalades, Preserves, Jellies*

Class 23. Pickles and Relish

Class 24. Honey and Maple Products

Class 25. Tomatoes and Salsas

Class 26. Miscellaneous Canned Item

*The United States Department of Agriculture recommends that all home canned products be processed in a canner. Paraffin is no longer recommended because it does not ensure an adequate seal. Fruit and fruit products, pickles and relishes, jams and jellies, and tomatoes may be processed in a boiling water canner. Low acid foods, including meats, fish, vegetables and some tomato vegetable mixtures must be processed in a pressure canner in order to prevent poisoning by clostridium botulinum bacteria (botulism).

Canning or preserving vegetables in olive or vegetable oil is not recommended. No safe processing times have been determined. Canning these items without processing presents a serious risk for botulism poisoning.

2023 STATE BAKING CONTESTS

Association of Connecticut Fairs

BAKING & APPLE PIE CONTESTS

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. 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: 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 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 contest are accepted from 8:00 a.m. to 10:00 a.m. 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 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.**

Laurie Skornia
Baking Committee Chairman
lskornia@optimum.net
203-464-0933



Association of Connecticut Fairs
2023 ADULT BAKING CONTEST

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



DIRECTIONS

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.

(continued on next page)

2023 ADULT BAKING CONTEST

Pane Bianco

(continued)

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 the cake on a foil-wrapped round cardboard no wider than an inch from the cake.

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.

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.

2023 STATE TWO CRUSTED APPLE PIE CONTEST

Sponsored by The Association of Connecticut Fairs



CONTEST RULES

1. Each pie must be a 9" (measured at the top inside edge of the dish) Two-Crust 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
<u>Texture</u>	<u>10 points</u>
TOTAL	100 points

The following prizes plus a rosette will be awarded at the Annual State Contest held in November. 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.

Association of Connecticut Fairs

2023 JUNIOR BAKING CONTEST

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

DIRECTIONS

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.

(continued on next page)

2023 JUNIOR BAKING CONTEST

Blueberry Buckle

(continued)

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	40 points
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: \$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.

YOUTH DEPARTMENT #5

Linda Bspuda, 203-795-4531

Donna & John Wesolowski, 203-799-3519, donnaweso@optimum.net

Karen McCausland

RULES:

1. Children must be 15 and under as of September 1, 2023.
2. Each child will be allowed three entries per class unless noted.
3. All items will be judged individually on grade level.
4. Rosettes and ribbons will be given at the discretion of the judges.
5. Items must be ready for display at the door.
6. When entering multiples of any flower, home grown item, or baked good, they should appear similar in appearance, size, and color.

FLOWERS

Clear Glass container of choice

1. Marigold (1 large or 3 small)
2. Zinnia (1 large or 3 small)
3. Any other single flower
4. Mixed flower arrangement
5. Cactus or rock garden
6. Terrarium

(continued on next page)

YOUTH DEPARTMENT #5 *(continued)*

HOME GROWN ITEM

- | | |
|-----------------------|------------------------------------|
| 7. Beans (3) | 14. Watermelon |
| 8. Tomatoes (3) | 15. Corn |
| 9. Gourds (3) | 16. Decorated Pumpkin or Vegetable |
| 10. Squash (1) | 17. Other Vegetable/Fruit/Nuts |
| 11. Pumpkin | 18. Eggs (6) |
| 12. Largest sunflower | |
| 13. Tallest sunflower | |



NEEDLEWORK AND SEWING

- | | |
|------------------------------|--|
| 19. Sewn item | 23. Latch-hook |
| 20. Any knit or crochet item | 24. Other hand-worked or sewn item (note if original or kit) |
| 21. Needlework | 25. Jr. State Quilt Contest |
| 22. Weaving | |

HOBBIES AND CRAFTS

Size requirement: No larger than 3 feet in width and 3 feet in height

- | | |
|---------------------------------------|--|
| 26. Carved item | 31. Woodworking item |
| 27. Macramé | 32. Electrical item |
| 28. Basket | 33. Model - Includes Lego display (only one per child) |
| 29. Holiday Decoration | 34. Bird Houses |
| 30. Ceramic, Pottery, Plaster or Clay | 35. Other Craft Item |

PHOTOGRAPHY

35. Maximum size 8" X 10"
Matted for hanging with no frame or glass.
Name, address and age on the back of each.
Each child will be allowed four (4) entries.

ORIGINAL ART

Each item must be matted and ready to hang with no frame or glass.

- | | |
|--------------|-------------|
| 36. Drawing | 39. Collage |
| 37. Painting | 40. Other |
| 38. Prints | |

BAKED GOODS

- | | |
|-----------------|---|
| 41. Cookies (4) | 47. Pie |
| 42. Muffins (4) | 48. Decorative Cake or Cupcakes (page 21) |
| 43. Candy (4) | 49. Junior Baking Contest (page 18) |
| 44. Layer Cake | 50. Junior King Arthur Flour Baking Contest |
| 45. Yeast Bread | 51. Other Baked Item |
| 46. Quick Bread | |



(continued on next page)

YOUTH DEPARTMENT #5 *(continued)*

COLLECTIONS

No larger than 3 feet by 3 feet. Only one collection per child. Collections will be judged on neatness, labeling, quality, and creativity. Each item in the collection should be labeled. Due to social distancing rules, no exhibitor will be allowed in the exhibit hall building to set up their collection on Friday night. **Collections must be ready to be displayed upon arrival.**

- | | |
|----------------------|---|
| 52. Nature/Travel | 54. Themed collection (ex. Star Wars, Disney, etc.) |
| 53. Collectible toys | 55. Other |

CONTESTS

JAZZY JAR CONTEST

A new contest created this year – open to both Youth and Adults! Must use a QUART Jar – can be decorated on the inside or the outside. Use your imagination with paint, decoupage, ribbons, jute, etc. It can be decorated on the top, inside, and/or outside. A ring and top must be on the jar. Nothing electrical can be attached to the jar.

- Youth entry – Dept. # 5, Class 56
Adult entry – Dept. # 6, Class 27



BIRDHOUSE DESIGN FUN

Build a better birdhouse. Create a birdhouse that might be humorous, whimsical, colorful or unique in design. Be imaginative and give the house a title or name that will bring a smile to those who see it. Entries are welcome from any individual – child or adult.

- Youth entry – Dept. # 5, Class 34
Adult entry – Dept. # 6, Class 34



Association of Connecticut Fairs
2023 STATE JUNIOR QUILT CONTEST
Wall Hanging

Sponsored by Building Blocks Together Quilt Guild

JUNIOR QUILT CONTEST RULES:

1. All work must be completed by an individual quilt maker.
2. Work can be pieced by hand or by machine but applique must be done by hand.
3. Quilts must be either hand or machine quilted, no hand tied quilts.
4. Quilts may not be made from pre-cut quilt kits.
5. A quilt can only compete in the Association of Connecticut Fairs Quilt Contest once.
6. Participant must be between 7 and 17 years of age at the time of judging.
7. Wall Hanging Quilt perimeter must measure a minimum of 64 inches.
8. Wall Hanging Quilt must include a sleeve for hanging.
9. Wall Hanging can be applique, or pieced. It can be hand or machine quilted, but not tied.
10. An exhibitor can only represent 1 Wall Hanging at the State Quilt Contest.

PRIZES

The following prizes will be awarded:

1st place: \$25.00 2nd place: \$15.00 3rd place: \$10.00

ARTS AND CRAFTS DEPARTMENT #6

Lorraine Adinolfi, 203-415-7283

1. Judging of original craft items will be based on attractiveness, originality and quality of workmanship. Craft items made from reproduced designs or kits will be judged on quality of workmanship.
2. Entries must be marked original design, reproduced design or kit. Entries not marked will not be judged.
3. Pairs or sets will be considered one entry and will be judged accordingly.
4. Items that require hanging must be entered with a stand.
5. Items must be ready for display at the door.

- | | |
|---------------------------|-------------------------|
| 1. Basket Weaving | 10. Decoys |
| 2. Batik | 11. Dolls |
| 3. Bead Work | 12. Dried Flowers |
| 4. Candle making | 13. Enameling |
| 5. Cane Work | 14. Fabric Weaving |
| 6. Ceramics, Handmade | 15. Greeting Cards |
| 7. Ceramics, Hand Painted | 16. Holiday Decorations |
| 8. Decorative Painting | 17. Jewelry |
| 9. Decoupage | 18. Leaded Glass |

ARTS AND CRAFTS DEPARTMENT #6 *(continued)*

- | | |
|---------------------------------------|------------------|
| 19. Leather Work | 28. Toleware |
| 20. Metal Craft | 29. Woodcarving |
| 21. Quilling | 30. Scale Models |
| 22. Shell Art | 31. Woodworking |
| 23. Scrap Book Covers | 32. Furniture |
| 24. Scrap Book Pages | 33. Hobbies |
| 25. Scrap Books | 34. Birdhouses |
| 26. Stuffed Animals | 35. Other |
| 27. Jazzy Jars (see pg. 21 for rules) | |

NEEDLECRAFT & CLOTHING DEPARTMENT #7

Patti Clark, 203-799-6495, Pclark22@optimum.net

1. Items will be judged on quality of workmanship, materials, finishing and overall appearance.
 2. Needlework entries should be marked original design, reproduced design or kit (all materials included).
 3. Sewn items must be cleaned and pressed.
 4. Please state if it is your first time doing the project on the item.
-
- | | |
|---|---|
| 1. State Quilt Contest (see next page) | 13. Weaving |
| 2. Tied quilt | 14. Machine embroidery- other than quilts |
| 3. Machine/Hand quilting other than State Contest | 15. Hardanger |
| 4. Hooking/Braiding | 16. Tatting |
| 5. Punch needle or latch hook | 17. Children's clothing |
| 6. Crewel/embroidery | 18. Ladies clothing |
| 7. Needlepoint | 19. Handbags/totes |
| 8. Cross stitch | 20. Men's clothing |
| 9. Appliqué - other than quilts | 21. Costumes or dolls design - sewing |
| 10. Candle wicking | 22. Handspun Fiber-Skein |
| 11. Felting | 23. Upcycled clothing or accessories |
| 12. Crocheting/Knitting | 24. Other needlecraft |

Association of Connecticut Fairs

2023 STATE ADULT QUILT CONTEST

Enter a quilt at your favorite local fair and become the winner at that fair to be eligible for the State Quilt Contest that will be held in November.

Adult Quilt Contest Categories:

1. Hand Applique - Sponsored by the Building Blocks Together Quilt Guild
2. Pieced Machine Quilted - Sponsored by Farmington Valley Quilters
3. Pieced Hand Quilted - Sponsored by Hearthside Quilters Guild

ADULT QUILTED CONTEST RULES

1. All work must be completed by an individual quilt maker.
2. Work can be pieced by hand or by machine, but applique must be done by hand.
3. Quilts must be either hand or machine quilted, no hand tied quilts.
4. Quilts may not be made from pre-cut quilt kits.
5. A quilt can only compete in the Association of Connecticut Fairs Quilt Contest once.
6. Applique quilts must consist of at least 50% applique.
7. Quilt perimeter must measure a minimum of 216 inches.
8. No wall hanging quilts.
9. An exhibitor can only represent 1 quilt per category at the State Quilt Contest.

PRIZES

The following prizes will be awarded in each category:

1st Place: \$50 2nd Place: \$35 3rd Place: \$15

People's Choice Award: \$50

Each attendee of the Banquet will be able to cast one vote for their favorite quilt regardless of category.

AMATEUR FINE ARTS DEPARTMENT #9

Amy Terzakis, 203-387-7195, Tjterzakis@yahoo.com

1. All Entries **must be suitably framed, wired, and ready to hang.**
2. Outside measurements must be given on entry for hanging articles.
3. There will be a Senior Citizen Division for persons 65 and older. Rosettes will be awarded in each division.

Class 1. Oil Painting
Class 2. Water Colors
Class 3. Pastel Paintings
Class 4. Pencil Drawings
Class 5. Silk Screens
Class 6. Etchings
Class 7. Lithographs

Class 8. Block, Linoleum, Prints
Class 9. Sculpture
Class 10. Collages
Class 11. Acrylics
Class 12. Charcoal Drawings
Class 13. Pen & Ink Drawings
Class 14. Other

PHOTOGRAPHY DEPARTMENT #10

Ken Ziman, 203-795-5748, Kealz89@gmail.com

Pat Powell Ziman, pziman1212@gmail.com

For all photographs the rules are the same:

RULES:

1. No picture with **GLASS** in the frame will be accepted.
2. Professional photographers are not eligible.
3. No more than 2 pictures of any subject may be submitted.
4. The maximum number of photographs from any exhibitor is 6.
5. All photographs must be mounted with a hook or clip to allow it to be hung on a pegboard.
6. The exhibitors name must be on the back of each mat.
7. No photos downloaded from the internet, please.



JUDGING: All photographs will be judged on aesthetic aspects and values.

2023 STATE PHOTO CONTEST

The theme for the annual photo contest is "Connecticut Fairs". The photos submitted should show general scenes around our member fairs. Photos must have been taken after September 30, 2022. The photos entered do not have to be exhibited at any member fairs to be eligible.

CONTEST COMMITTEE

Richard Lataille
83 Gates Road
Lebanon, CT 06249
860-423-1733

Janice Steinmetz
PO Box 363
Somers, CT 06071
860-490-8547

Rita Lataille
83 Gates Road
Lebanon CT 06249
860-423-1733

Devon Austin
84 Camp Street
Plainville, CT 06062
860-597-2899

CONTEST RULES

- Official entry from will be on the Association of Connecticut Fairs web page: CTAgFairs.org.
- This contest is open to anybody regardless of age. Professional photographers are not eligible. The person entering the contest must take the photo submitted.
- There will be no entry fee to enter this contest. The Association of Connecticut Fairs will not be responsible for any lost or damaged photos submitted to the contest.
- The photographer's name, date, photo title, location of where each photo was taken must appear on the reverse side of each photo.
- Each exhibitor may enter a maximum of two (2) photos in each lot.
- A photo taken can not be entered into more than one lot.
- Salon print exhibitors cannot enter the Snapshot contest.
- You need to enter as an Adult or Junior (Juniors can't enter as an Adult)
- All entries must be submitted no later than 6:00 PM Sunday October 8, 2023 to any of the committee members.

(continued on next page)

2023 STATE PHOTO CONTEST

(continued)

- All entries become property of the Association of Connecticut Fairs.
- Contest winners will be announced at the Annual Fall Meeting and Banquet. Please visit CTAgFairs.org for the date, time and location of the meeting.
- In the event that less than ten (10) prints or snapshots are entered in either the black & white or color lots, the two lots will be combined and only one set of awards will be made. Awards will be given at the judge's discretion if the number of entries does not justify the five (5) awards.
- The Association of Connecticut Fairs reserves the rights to reproduce any and all entries with the photographers by line. One photo may be chosen to appear on the cover of the "Association of Connecticut Fairs" booklet from the previously judged contest winners.
- The overall contest winner will receive one (1) REDUCED RATE TICKET for the upcoming season.
- A photo contest will be held at the Annual Fair Meeting and banquet in which all registered meeting attendees will vote to determine the winner

SALON PRINT

- All prints must be matted
- No prints smaller than 5 x 7 inches matted. 8 x 10 prints, the mat may not be more than 2 ½ inches.

Lot 1: Black and White Salon Print

Lot 2: Color Salon Print

First Place \$20.00 | Second Place \$15.00 | Third Place \$13.00
Fourth Place \$11.00 | Fifth Place \$9.00 | Honorable Mention Ribbon

ADULT SNAPSHOT CONTEST

- Only commercially printed snapshots will be accepted.
- Snapshots should be no larger than 4x6 inches.
- Snapshots submitted to this contest should not be matted.

Lot 3: Black and White Snapshot

Lot 4: Color Snapshot

First Place \$10.00 | Second Place \$8.00 | Third Place \$7.00 | Fourth Place \$6.00
Fifth Place \$5.00 | Honorable Mention Ribbon

JUNIOR SNAPSHOT CONTEST

- The same rules apply to the adult contest apply to the junior contest.
- All entrants in lot 5 must be under 19 years of age as of July 1, 2023.

Lot 5: Junior Color Snapshot

First Place \$10.00 | Second Place \$8.00 | Third Place \$7.00 | Fourth Place \$6.00
Fifth Place \$5.00 | Honorable Mention Ribbon

The Association of Connecticut Fairs
Photo Contest Sponsored by Woodstock Fair
 OFFICIAL ENTRY FORM
 Contest Theme "Connecticut Fairs"

Note: All entries must be mailed or delivered by 6:00 PM Sunday October 8, 2023. to one of the contest committee members.

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

E-mail Address: _____

Date of Birth (Youth Only) _____ Phone # _____

Circle Lot Number	Title	Location Taken	Date Taken
Black & White Lots 1 & 3	1.		
	2.		
Color Lots 2 & 4	1.		
	2.		
Junior Snapshot Lot 5	1.		
	2.		

I have read, understand and agree to abide by all rules of this contest set forth herein:



POULTRY CLASSES DEPARTMENT #11

Tracy Ovesny, 203-929-0465

Poultry originating within the state must come from healthy flocks with no evidence of infectious, contagious and/or communicable diseases. All birds must be inspected, identified, and accompanied by written proof (Connecticut Flock Test Card or Connecticut Veterinary Medical Diagnostic Laboratory Report) that verifies that a breeding flock or the individual birds listed on the report were blood-test negative for Salmonella Pullorum within 365 days of the show date. Concurrent Avian Influenza testing of the flock and/or individual birds is strongly recommended. Poultry vaccinated within 30 days with any live virus vaccine will be prohibited from showing. All cages, crates, or vehicles used for housing or transporting poultry must be cleaned and disinfected before and after each show.

- Animals must stay until 6:00 PM on Sunday evening.
- Pullorum Tickets must be presented at the fair.
- Judging takes into consideration: Condition, maturity, breed characteristics, and production qualities (where it applies.)
- Limit of five birds per class.
- **Feed, water, and cages will be provided by the fair.**
- Poultry may come in on Friday.

Best Hen and Best Cock Rosettes will be awarded - Junior and Senior Exhibitor.

All Standard Breeds and Bantams:

Class 1. Cock - 1 year or older

Class 2. Hen - 1 year or older

Class 3. Cockerel - under 1 year

Class 4. Pullet - under 1 year

Best Male and Female Rosette will be awarded - Junior and Senior Exhibitor.

Waterfowl: Geese and Ducks

Class 5. Male

Class 6. Female

RABBITS & SMALL ANIMALS DEPARTMENT #12

Tracy Ovesny, 203-929-0465

- Only healthy animals will be accepted.
- State breed of each animal.
- Limit of five entries per class.
- **Feed, water, and cages will be provided for Rabbits.**
- Rabbits may come in Friday night.
- Hamster, Gerbil or Guinea Pig owners must supply own cages, dishes, and food.
- Animals must stay until 6:00 PM on Sunday evening.



Best Buck and Best Doe Rosettes will be awarded for Junior and Senior Exhibitors.

Class 1. Senior Buck - over 6 months

Class 2. Senior Doe - over six months

Class 3. Junior Buck - under 6 months

Class 4. Junior Doe - under 6 months

Class 5. Hamsters, Gerbils, or Guinea Pigs

LARGE ANIMALS DEPARTMENT #13

Tracy Ovesny, 203-929-0465

Space will be limited this year due to social distancing.

CONNECTICUT ANIMALS*

All cattle, horses and sheep shall have a rabies vaccination given by a veterinarian with a vaccination certificate signed by the veterinarian that gave the vaccination indicating the name of the vaccine, serial number and the date the vaccination expires. If it is the animal's first rabies vaccination, it must be given at least 30 DAYS prior to their first show date.

1. **ALL SPECIES:** Animals shall originate from herds or flocks that meet the testing and health requirements of the State of Connecticut. State livestock inspectors may request proof of compliance with state requirements. All animals must have permanent identification (ear tag, tattoo, or microchip plus a reader).
2. **CATTLE:** All cattle must have a health certificate issued within 60 days of their first show by an accredited veterinarian stating that the animal is in good health and free of infectious disease.
3. **HORSES:** All horses must have a negative Coggins test within 12 months prior to their show date and be accompanied by this certificate.
4. **SHEEP:** All sheep must be accompanied by health certificates with official identification issued within 60 days of their first show by an accredited veterinarian stating that the sheep are free from contagious and infectious disease and are not from scrapie-exposed flocks.
5. **GOATS:** All goats must have a health certificate with official identification issued within 60 days of their first show by an accredited veterinarian stating that the animals are in good health and free of obvious signs of infectious disease and not from scrapie-exposed herds.
6. **SWINE:** All swine must originate from Connecticut herds that are tested for Brucellosis and Pseudorabies on a yearly basis. All swine must have a health certificate issued within 60 days prior to the first show by an accredited veterinarian. If the swine are purchased from a tested herd, a bill of sale from the Connecticut producer must be presented to the State, Veterinarian's office before a card will be sent as proof of purchase.
7. **LLAMAS:** Llamas that originate within the state must have a health certificate issued within 30 days of the first show by an accredited veterinarian listing the permanent identification (ear tag, tattoo or microchip and a reader must be available for the microchips) and stating the animal is in good health and free of obvious signs of infectious disease.

OUT OF STATE ANIMALS: Please call Dr. Kim McClure Brinton at 203-393-7387 for regulations.

HOMEMADE BEER & WINE DEPARTMENT #14

Lynn Plaskowitz and Betsy Vaughan
orangecountryfair@gmail.com

All entries must be for personal consumption

BEER: Lager, Pilsner, Ale Porter, Stout, Non Alcoholic, Other
WINE: Dry, Semi sweet, Sparkling, White, Red, Rose, Other
HARD CIDER
CORDIALS



Refer to department superintendent for further information.

ALL ENTRIES MUST BE RECEIVED AT THE PARKS & RECREATION OFFICE
AT HPCC NO LATER THAN 4:30 P.M. FRIDAY, SEPTEMBER 15, 2023.

PIGEON EXHIBIT DEPARTMENT #15

Greg & Joyce Cap, 203-915-5523, joycelcap@aol.com

1. Entries must be made on the official Pigeon Entry Blank.
2. No entry fee. Entry must be mailed in.
3. Entries close Friday, September 1, 2023.
4. Classes will be provided for Young Hens (YH), Young Cocks (YC), Yearling hens (YRH), Yearling Cocks (YRC), Old Hens (OH), and Old Cocks (OC). Young birds must be 2023 seamless banded, Yearling birds must be 2022 seamless banded.
5. National Pigeon Association (NPA) standard of perfection will be used to judge the show entries.

AWARDS

1. Rosettes will be awarded to "Best in Show," "Best Young Bird," "Best Yearling," and "Best Old Bird."
2. Ribbons will be awarded to the first three places in each class.

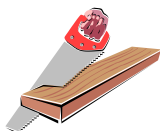
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TWO-PERSON HANDSAW CONTEST SATURDAY 11:00 AM

Ben Watts and Sam Watts, 860-324-7815

Handsaw contest open to the following classes:



Men's Class - 16 yrs. and older
Women's Class - 16 yrs. and older
Combined Class - 16 yrs. and older

Saws and logs provided. Awards given.
Location: lower field in front of antique tractor display

WOMEN'S SKILLET TOSS • SATURDAY, 1:00 PM

The Hill Family

CLASS DESCRIPTION

Class 1.	18 - 29 Years of Age
Class 2.	30 - 45 Years of Age
Class 3.	46 - 60 Years of Age
Class 4.	61 Years of Age and Older
Class 5.	Championship

Ribbons will be awarded in each class. First and Second place winners in each age group will compete in a Throw-off for Champion

RULES:

1. Open to the world's women.
2. Skillet to be provided by the Fair.
3. Each contestant will have two throws - best of 2.
4. No practice throws will be allowed during the competition.
5. Throw will be straight out the course; distance off center line will be subtracted off the score.
6. Crossing foul line (foot fault) will count as a throw.
7. Registration either by e-mail before the fair at:
orangecountryfair@gmail.com or an hour before the competition.

GARDEN TRACTOR PULL • SATURDAY

7:30 AM Weigh-in; 8:30 AM Drivers Meeting and Pull

Dean Manley, 203-378-5808

Greg Manley, Shawn Manley, Ryan Wohler

CLASSES

Junior I - 1000 lbs. (7-10 years) | Junior II - 1250 lbs. (11-15 years)

Senior - 1250 lbs. | Senior - 1500 lbs. | Open - 1500 lbs.

WHEELIE BARS REQUIRED

RULES:

1. Each Class is allowed one driver per tractor.
2. Junior I 1000 lb. Class (7-10 years of age) and Junior II 1250 lb. Class (11-15 years old) must have a permission slip signed by parent or guardian. Helmet required, no exceptions. Juniors must be able to safely operate the tractor to the satisfaction of the judges. Juniors must have an adult coach with them at all times.
3. All tractors must weigh in before each class.
4. 1st, 2nd & 3rd place tractors in all classes will be re-weighed after the pull.
5. 10" hitch height must have clevis hole 2" in diameter.
6. Wheelie bars required must extend 4" behind the exterior of the tire and no more than 6" from the ground, and be constructed of a minimum 1/4" steel stock firmly secured to rear axle or frame.
7. Helmets requested for Senior and Open class.
8. Single wheels only, no duals, chains, crawlers or competition pulling tires.
9. Two wheel drive tractors only.
10. Engine governor in place and working at 3600 RPM.
11. Tractor must pull 8'. Any part of the tractor out of bounds disqualifies. Two tries at weight allowed.
12. Junior I - 1000; Junior II - 1250; and Senior - 1,500 class, single cylinder tractor only.
13. Open 1,500 class will include Single or multi-cylinder tractors not exceeding 20 hp, Gravely (rear engine), Economy Power King and dual transmission tractors.
14. All drivers must sign a waiver.
15. Judges decision is final.

ANTIQUE TRACTOR PULL • SUNDAY 9:00 AM

7:30 AM Sign-in; 8:30 AM Drivers Meeting

Ken Ciola, 203-887-5837, Cody Wright

WEIGHT CLASSES

2500 lbs. & under

3500 lbs. & under

4500 lbs. & under

5500 lbs. & under

6500 lbs. & under

7500 lbs. & under

8500 lbs. & under



TRACTOR PULL 2023

STOCK TRACTORS:

1. A stock tractor is defined as "a farm tractor as it was manufactured with frame, motor with identifying numbers intact, front-end, drive-train and rear-end, working governors with no over-rides."
2. Tractors must run on fuel as designed from factory with only gas, diesel or propane being allowed.
3. Tractors designed with duel fuel systems may compete if access to one fuel tank is disconnected.
4. The use of stock transmissions with power shift is legal.
5. All tractors must have secure hoods, fan shroud and exhaust manifolds.
6. Any excessive loss of water, fuel or any liquid will be cause for disqualification.
7. If judged illegal, protested tractor and driver will be disqualified and receive no points for that class. A second offense will mean disqualification for the rest of the year.
8. A Strictly Stock Tractor may not use cut tires, must have a working governor, engine RPM must be the factory stock RPM.
9. Contest open to farm tractors with stock engine, meaning the engine which came in the tractor at the time of manufacture or a replacement available at the time of manufacture with no frame modifications.
10. Turbos are allowed only when installed at time of manufacture.
11. After weighing in, you may not add weight to your tractor.
12. The first two placing tractors in every class must weigh out if the scale is available.

HITCHING POINTS ALL TRACTORS:

1. All tractors must have hitching points located behind rear-end housing, and of sufficient strength as indicated by judge. Hitch must be flat, stationary and rigid in all directions. The hitching point must be accessible for hooking by a person standing on the transfer sled and the hook must be inserted from the top.
2. Maximum height of hitching point shall not exceed 20 inches.
3. All hitches must have a minimum inside diameter of 2-1/2 inches, not to exceed a maximum of 3-1/2 inches and be made of material with a minimum cross section of 3/4 (0.75) inches.

4. All hitching points will be measured at the scales and may not be altered anytime thereafter. To do so will result in disqualification.
5. All pulls must start from a tight hitch; any jerking hitch will result in disqualification.
6. If for any reason the measuring pin is not placed in position at the starting line, it is the driver's decision to take an approximate pin location or repeat the pull.

SAFETY BARS AND BREAKS:

1. All tractors must be equipped with working breaks.
2. All tractors must be equipped with wheelie bars.
3. Wheelie bars must be made of 3 inch channel iron or its equivalent at a minimum and must be able to support the weight of the tractor when tested by a judge.
4. Bars must extend from the middle of the rear axle and past the rear tires and be no more than 10 inches from the highest point of the pad to the ground.
5. Three point hitch arms may be used if bolted stationary and the above criteria are met.
6. No warning, verbal or written, will be issued for safety items and the tractor will be disqualified.

TIRES:

1. All tractors must be equipped with rubber tires and rear agricultural tires.
2. Tire chains are not allowed.
3. Dual rear wheels are not allowed.
4. You may not remove a wheel or tire to enter a weight class.

CONSUMPTION OF ALCOHOL OR ILLEGAL DRUGS IS STRICTLY

PROHIBITED. Any driver or helper found violating this rule while participating at an event will be disqualified.

OXEN DRAW • SATURDAY 10:00 AM

Art Williams, 203-799-2487

First	Second	Third	Fourth	Fifth	Sixth	Seventh
\$145	\$120	\$100	\$90	\$70	\$60	\$40

1. 2400 lbs. and under
2. 2800 lbs. and under
3. 3200 lbs. and under
4. 3200 lbs. and over



- Rosettes will be awarded in addition to prize money.
- Drawing rules and regulations as approved by Conn. Ox Drivers & Owners Assoc.
- All teams will be weighted at fairgrounds on the Association scales.
- Any team that does not finish in the money will be guaranteed \$15.00 for showing.

TRUCK PULL • Friday 6:00 PM

Rob Raver, 203-376-4600

RULES

1. Contest is open to any gas or diesel truck.
2. Trucks must have current registration and insurance.
3. Must have a hitch at 26" height and a minimum 3" opening on the hitch.
4. All U joints must be duct taped.
5. Any drinking alcohol by any driver will result in disqualification
6. Trophies and rosettes will be awarded.

CLASSES

Gas Truck Class Weights

1. 4500 lbs.
2. 5500 lbs.
3. 6500 lbs.

Diesel Truck Class Weights

1. 7000 lbs.
 2. 6500 lbs.
 3. 1000 lbs.
-

DOODLEBUG CONTEST - SATURDAY 3:00 PM

(HOME MADE TRACTORS)

Patch Flynn, 203-605-5370

New contest requirement: Front and Rear Drive Shaft Loops

Doodlebugs are built out of old trucks and have dual transmissions giving them very low torque to pull weights. The machine must weigh less than 4,000 lbs. (including chains and blocks) and be no longer than 13 feet (from the center of the rear axle to the front most point of the machine). A D-ring must be welded to the frame of the doodlebug, so that a 3/8" safety chain can be attached. Also a chain 3 ft. in length must hang from the front of the machine; if the chain lifts off the ground during the competition, the participant will be disqualified. Machines must pull the sled 3 continuous feet to make a full pull. Mechanical hitches and hydraulic systems are not allowed. Driveline yokes must be shielded and taped. Trophies and rosettes will be awarded. Contact superintendents for additional safety regulations.

PEDAL TRACTOR PULL - SUNDAY 11:30 AM

This small pedal tractor pulling contest is open to all children in the following age groups: Group I - 4 yr. olds, Group II - 5 yr. olds, Group III 6 yr. olds, Group IV - 7 and 8 yr. olds. The pedal tractor will be provided. They will compete by pulling weight a measured distance.

CHILD MUST BE AT LEAST 4 YEARS OLD!

HORSE DRAW - SUNDAY 11:00 AM

Art Williams, 203-799-2487

3,200 LBS. AND UNDER

First	Second	Third	Fourth	Fifth	Sixth
\$225	\$200	\$175	\$150	\$125	\$100

FREE FOR ALL

First	Second	Third	Fourth	Fifth	Sixth
\$225	\$200	\$175	\$150	\$125	\$100

- Rosettes will be awarded in addition to prize money.
 - Drawing rules and regulations as approved by the Eastern Draft Horse Association.
 - Any team that does not finish in the money will be guaranteed \$25.00 for showing.
 - All teams in 3,200 LBS. class to be weighed on the day of the draft on the Association's scales.
-

MINI HORSE DRAW - SUNDAY 8:00 AM

Registration at 7:30 A.M.

CLASS 1: 34"

First	Second	Third	Fourth	Fifth	Sixth	Seventh	Eighth
\$130	\$120	\$100	\$90	\$75	\$60	\$50	\$45

CLASS 2: 38"

First	Second	Third	Fourth	Fifth	Sixth	Seventh	Eighth
\$130	\$120	\$100	\$90	\$75	\$60	\$50	\$45

CHILDREN'S ENTRY BLANK

This entry blank is to be used by children 15 years and under as of September 1, 2023. Advance entry is required for all exhibits and mailed on or before September 8, 2023. Send all entry blanks to:

Orange Country Fair
874 Grassy Hill Road
Orange, Connecticut 06477

All exhibits must be in by September 15, 2023 between 4:30 and 8:00 PM.
Exhibits must be left in place until 6:00 PM on Sunday, September 17, 2023.

Please Print!

Name _____

Address _____

School Grade _____ Age _____ Telephone # _____

The Fair Committee will try to assure the safety of the exhibits after arrival at the fair, but will not be liable for any loss or damage to exhibits.

	Dept. No.	Class No.	Name & Description of Exhibit Please Print!
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If extra entry blanks are needed, please use white lined paper cut to size.

www.orangectfair.com

CHILDREN'S ENTRY BLANK

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Orange, Connecticut 06477

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If extra entry blanks are needed, please use white lined paper cut to size.

www.orangectfair.com

ADULT ENTRY BLANK

This entry blank is to be used for all adult entries. Advance entry is required for all exhibits, mailed on or before September 8, 2023.

Send all entry blanks to:

Orange Country Fair
874 Grassy Hill Road
Orange, Connecticut 06477

All exhibits must be in by September 15, 2023 between 4:30 and 8:00 PM.

Exhibits must be left in place until 6:00 PM on Sunday, September 17, 2023.

Please Print!

Name _____

Address _____

School Grade _____ Age _____ Telephone # _____

The Fair Committee will try to assure the safety of the exhibits after arrival at the fair, but will not be liable for any loss or damage to exhibits.

	Dept. No.	Class No.	Name & Description of Exhibit Please Print!
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If extra entry blanks are needed, please use white lined paper cut to size.

www.orangectfair.com

ADULT ENTRY BLANK

This entry blank is to be used for all adult entries. Advance entry is required for all exhibits, mailed on or before September 8 2023.

Send all entry blanks to:

Orange Country Fair
874 Grassy Hill Road
Orange, Connecticut 06477

All exhibits must be in by September 15, 2023 between 4:30 and 8:00 PM. Exhibits must be left in place until 6:00 PM on Sunday, September 7, 2023.

Please Print!

Name _____

Address _____

School Grade _____ Age _____ Telephone # _____

The Fair Committee will try to assure the safety of the exhibits after arrival at the fair, but will not be liable for any loss or damage to exhibits.

	Dept. No.	Class No.	Name & Description of Exhibit Please Print!
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If extra entry blanks are needed, please use white lined paper cut to size.

www.orangectfair.com

ANIMAL ENTRY BLANK

This entry blank is to be used for all animal entries only. Advance entry is required for all exhibits, mailed on or before September 8, 2023.

Send all entry blanks to:

Orange Country Fair
164 East Village Road
Shelton, Connecticut 06484

ALL LARGE ANIMALS MUST INCLUDE PHOTO COPY OF HEALTH CERTIFICATE AND HAVE RABIES VACCINATION CERTIFICATE.

All animals must be in by September 15, 2023 between 4:30 and 8:00 PM.
Exhibits must be left in place until 6:00 PM on Sunday, September 17, 2023.
Livestock (goats, sheep, dairy & beef) may be entered on Saturday, September 16, 2023 between 7:00 AM to 8:00 AM.

Please Print!

Name: _____ YOUTH

Address: _____

Phone #: _____

The Fair Committee will try to assure the safety of the exhibits after arrival at the fair, but will not be liable for any loss or damage to exhibits.

Space will be limited this year due to social distancing.

	Dept #	Class #	Animal
1			
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164 East Village Road
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Livestock (goats, sheep, dairy & beef) may be entered on Saturday, September 16, 2023 between 7:00 AM to 8:00 AM.

Please Print!

Name: _____ YOUTH

Address: _____

Phone #: _____

The Fair Committee will try to assure the safety of the exhibits after arrival at the fair, but will not be liable for any loss or damage to exhibits.

Space will be limited this year due to social distancing.

	Dept #	Class #	Animal
1			
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PIGEON ENTRY BLANK

1. This entry blank is to be used for all pigeon entries
2. Advance entry is required. Entries must be mailed by September 8, 2023.
3. Send entries to:

Orange Country Fair - Pigeon Exhibition

36 Wendy Road
Milford, Connecticut 06460

4. Show Pigeons exhibited Saturday and Sunday.

Please Print!

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone #: _____

The Fair Committee will try to assure the safety of the exhibits after arrival at the fair, but will not be liable for any loss or damage to exhibits.

	BREED	COLOR/MARKING	AGE/SEX	BAND NO.
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www.orangectfair.com

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Bobby, Brittany and Blue Fantarella

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Dominick Lombardi

Steve & Linda Bspuda

Lorraine Adinolfi

Jody & Bill Daymon

Maryellen Bspuda

Katherine Holden

The Butcher Family

Richard, Susan, Ben & Kate Reich

Mitch, Abby, Carl & Shayna Goldblatt

The Foyer Family

Ken & Pat Ziman

Steve, Jillian, Adam & Audrey Pollock

Cory J. Ziman

Joshua & Jillian Smith

Karen McCausland

The Monck Family



Thank you to the committee and volunteers
for making the
ORANGE COUNTRY FAIR
a success year after year!
Selectman Mitch Goldblatt

CEDAR HILL FARM



THE BESPUDA FAMILY ORANGE, CT

The advertisement is a black and white graphic. On the right side, there is a large, detailed image of a hammer. The text is arranged on the left side of the hammer. At the top, it says "Donald Oliver Home Improvement". Below that, in a smaller font, it lists "Siding * Roofing * Windows" and "Doors * Gutters". The phone number "203-795-4404" is prominently displayed in a large, bold font. Below the phone number, the email address "bestpriceonroofing@gmail.com" is written. At the bottom, it says "Licensed and Insured" on the left and "175 Surrey Drive Orange CT 06477" on the right.

Donald Oliver Home Improvement

Siding * Roofing * Windows

Doors * Gutters

203-795-4404

bestpriceonroofing@gmail.com

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Bryan Knight

Greg Knight

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Fred Knight

John Knight



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ICE CREAM

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13 Bear Hill Rd. Bethany, CT



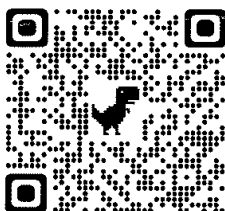
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203-535-0075

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Rocco DeAngelis



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203.795.0571

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Fresh Licensed Milk from Our Own
Cows

Seasonal
Ice Cream
Sweet Corn
Veggies

707 Derby Turnpike

Orange, CT 06477

SAVE THE DATE !



**Orange Community
Women**

Saturday, November 4
9 a.m. – 3 p.m.

High Plains Comm. Center

For more information, visit us in the Civic Tent at the Fair!

**MIKE'S
AUTO REPAIR, INC.**

24 Hour Towing

Wheel Lift · Flatbed · Medium Duty · Transport

Tel.: 203-397-5159

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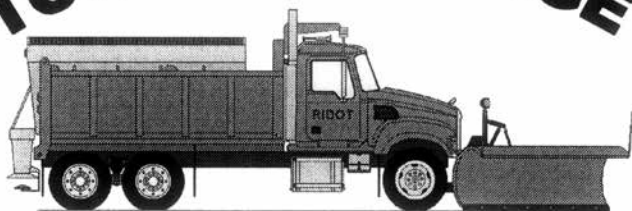
217 Derby Avenue

Fax: 203-397-5139

mikesautotowing.com

Orange, CT 06477

TOWN OF ORANGE



HIGHWAY DEPARTMENT

CIOLA EXCAVATION LLC

EXCAVATING TRUCKING

203-627-0174– Bill Ciola
203-887-5837– Ken Ciola



Enjoy the fair!

From your friends,
Bobby, Brittany & Blue!



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• Thomas J. Cody, Jr. • Kevin W. Cody

David DeRubeis • Carly Ericson • Molly Vargo

Brian Garrity • Bethany Holly German

Renate K. Eastman, Office Manager

Thomas J. Cody, Sr. †2008

Jaclyn Cody D'Auria †2022

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