

September 20 & 21, 2025



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1975 - 2025

Welcome!

Can you believe it? Fair season is right around the corner — and this year is extra special as we celebrate the 50th Anniversary of our beloved Fair! For five decades, this incredible community tradition has brought together families, friends, and neighbors for a weekend full of fun, connection, and small-town charm — and 2025 will be no exception!

The Fair Committee has been working hard behind the scenes to plan a spectacular lineup of activities to mark this golden milestone. Get ready for the return of all your favorites — live music, tractor, truck, and doodlebug pulls, adorable animals, amazing exhibits of locally grown produce and flowers, and creative crafts from every generation. There's truly something for everyone, and we can't wait to celebrate this special anniversary with you.

We are so grateful to our incredible committee, who dedicate countless hours throughout the year to bring the Fair to life. Kevin Monck and I, as co-chairs, want to extend a heartfelt thank-you to this amazing group — your commitment and passion are what make this event the highlight of our year!

Of course, none of this would be possible without the energy and enthusiasm of our volunteers — past, present, and future. If you've ever thought about lending a hand, **this is the year to jump in!** Whether you're interested in joining the committee or helping out for a couple of hours during Fair weekend, we'd love to have you be part of the celebration.

On behalf of the entire Fair Committee, thank you for your ongoing support. We can't wait to see you this September as we celebrate **50 amazing years** — and look forward to many more to come!

With excitement and gratitude,

Karen McCausland

Co-chair

<u>www.orangectfair.com</u> check for up-to-date information and changes

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OFFICERS

CHAIRPERSONS:

Kevin Monck

Karen McCausland, 203-430-6044, orangecountryfair@gmail.com

SECRETARY:

Marianne Bauer, 203-795-6489

CORRESPONDING SECRETARY:

Debbie Estok, 203-877-2700

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 SERVICESJo	ody & Bill Daymon, Lynn Plaskowitz, Stacy Plakias
GROUNDS Joe Tirollo, Jr. 795-3	3953, Steve Bespuda, George Plaskowitz & Family
PUBLICITY	Nickie Hartshorn

DEPARTMENT SUPERINTENDENTS

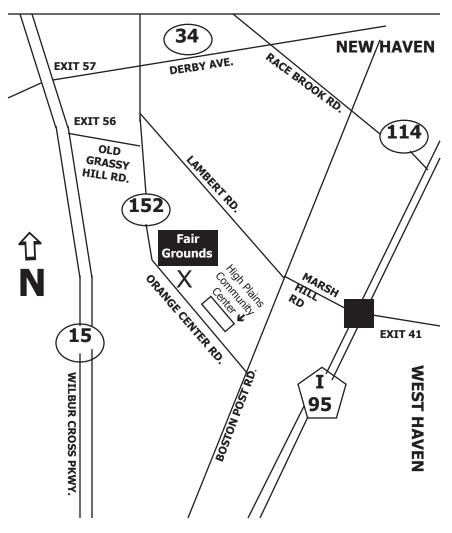
	Ashley, Grace & Jeff Vargo, Debbie & Paul Estok
Announcer	······································
Antique Cars	Gary Gilson, John Mosher
Antique Tractors	Rob Hassenmeyer, John & David Gagel
	Lorraine Adinolfi
Baked Goods	Jessica Hill
Beer & Wine	Lynn Plaskowitz
Civic Tent	Robb & Pat McCorkle
Cover & T-shirt Design	Tracy Ovesny
	Maryellen Bespuda, Katherine Holden
	The Gilbert Family
Doodlebug Contest	Patch Flynn, Rob Raver, Tom Wright
Entertainment	
Exhibit Hall	
Fair Booklet	Karen McCausland, Katherine Holden
	Ray & Maryellen Holden
	Rachel Mortali, Lauren Bespuda
	Ron Ruotolo, Jim Zeoli
	Frank & Jenny Koches
0	Tom Hill, Tanya Hill
	Dean Manley
	Art Williams
Livestock & Small Animals	.Kim McClure Brinton, Tracy Ovesny, Dominick Lombardi
Merchandise	Nicole Papadopoulos, Marie Pedenski
	Patti Clark
	Art Williams
	Chips Restaurant and the Wright Girls
Parking	Orange Soccer
Pedal Tractor Pull	Annika Lundgren, Shant Jindoian
Photography	Pat and Ken Ziman
	Greg & Joyce Cap, the Faircount Pigeon Club
	Conor Harvey, Elisia Iqubal, Will Rudell
	Dave Hall
	Ken Ciola, Cody Wright
	Rob Raver
	Ben & Sam Watts
	Kim McClure Brinton, DVM
	Tanya & Jessica Hill
	Bespuda, Donna & John Wesolowski, Karen McCausland
TODIC CHINES I INOA E	sesouda izonna & John Wesolowski Kalen McCausiano

Orange Country Fair Map

www.orangectfair.com

Help us make a special 50th Anniversary Exhibit!

Share past photos with us from the orange Country Fair to help us celebrate 50 years. This is a DISPLAY ONLY. Photos will not be judged and passes will not be issued to participants. Please share no more than 2 photos to be included in the exhibit. Photos for this special exhibit must be dropped off at 899 Grassy Hill Road, prior to September 13, 2025 to be included. You will pick the pictures up after 6:00 pm on Sunday, September 21, 2025, so please label them so you know which pictures are yours.



RULES AND REGULATIONS OF THE FAIR

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

- Competition is open to all Orange residents and non-residents. Children 15 and under (as of September 1, 2025) will be considered juniors. There is a Youth Department.
- Exhibitors may enter all classes. Refer to each department for the number of entries allowed.
- 3. No entry fee will be charged.
- Advance entry form is required for all exhibits mailed on or before September 12, 2025 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 19, 2025 from 5:30 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 20, 2025 from 7:00 to 8:30 AM.
- 7. Exhibits must be left in place until 6:00 PM on Sunday, September 21, 2025. 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 23, 2025 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.
- 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 20, 2025

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
12:00 p.m.	Simon Brogie + The SLT's (Bluegrass Band)
1:00 p.m.	Women's Skillet Toss
2:00 p.m.	Children's Entertainment
	Master Gardener Presentation
3:00 p.m.	Doodlebug Contest
	Homing Pigeon Release
5:00 p.m.	Alex Shillo's Tribute to Bruce Springsteen
7:00 p.m.	Fair Closes

SUNDAY, SEPTEMBER 21, 2025

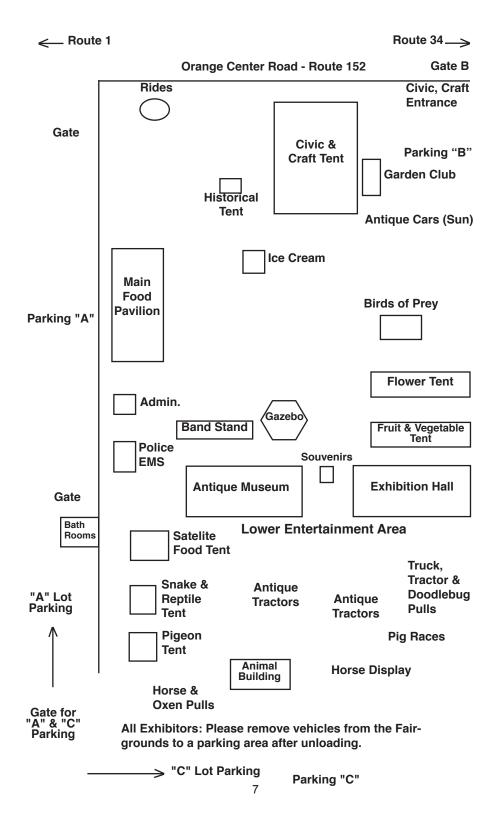
8:00 a.m.	Chip's famous Pancake Breakfast - Main Food Pavilion
9:00 a.m.	Antique Tractor Pull
10:00 a.m.	Antique Car Show
11:00 a.m.	Horse Draw
11:30 a.m.	Pedal Tractor Pull
12:00 p.m.	Children's Entertainment
1:00 p.m.	Cobblestone Road (Country Band)
2:00 p.m.	Master Gardener Presentation
6:00 p.m.	Fair Closes

SPECIAL FEATURES - BOTH DAYS

- Chip's Famous Pancake Breakfast
- Toddler Driving Contest
- Birds of Prey, followed by a Maple Syrup Demonstration by Minore Maple Syrup
- Sickline Carving (chainsaw woodcarving and sculpting)
- Pig Races 12:00 p.m., 1:30 p.m., 3:00 p.m., 5:00 p.m.
- Garden Club Demonstration 2:00 p.m.

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

Program subject to change. Check www.orangefair.com



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

Catie Clark Donald Clark Muriel Hill Mahoney Judy Wright Williams

"A memory is a keepsake of time that lives forever in the heart"

FLOWER DEPARTMENT #1

Rachel Mortali and Lauren Bespuda

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, no buds

Class 3. Dahlia - Decorative 4-8" - 1 bloom, no buds

Class 4. Dahlia - Pom Pom 3" or less - 3 blooms, same variety and color, 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

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. Golden Anniversary – arrangement in a gold container that highlights yellow flowers

Class 15. Country Fair Compilation – incorporate some other part of the fair (i.e. vegetables, food. animals. etc.) into a floral arrangement

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

Class 17. Wondrous Wearables – create a boutonniere or corsage fit for a formal event

Class 18. FFA – design an FFA themed arrangement (for current students in an FFA program)

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

HANGING PLANTS

Class 25. Flowering or foliage

CONTAINER GARDEN

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

1033 than 14 in diameter

Class 27: Any Other Container Garden –

must contain 2 or more plant varieties

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 Jane Hill: 203-671-6548

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. Paw Paw (plate of four)

Class 6. Grapes (three bunches)

Class 7. Berries (plate of twenty-five)

Class 8. Nuts (plate of twenty-five)

Class 9. Any other fruit not listed above

Class 10. Fruit Display (2' square table space)

Class 11. Watermelon

Class 12. Musk Melon

Class 13. Nectarines (plate of 5)

Class 14. Apricots (plate of five)

Class 15. Dozen chicken eggs in carton

Class 16. Dozen duck eggs in carton

Class 17. Dozen other poultry or fowl 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 20 and 21, 2025.

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

We need help in the <u>Food Pavilion</u> & <u>Satellite Tent</u>, 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 Jane Hill: 203-671-6548

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

		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 SPECIMEN	S	

THILE OF EDIMENTO				
Class 12. Beets	Class 16. Carrots	Class 20.	Sweet Potatoes	

Class 13.	Corn (ears)	Class 17.	Onions	Class 21.	Garlic
Class 14.	Parsnips	Class 18.	Peppers	Class 22.	Okra
Class 15.	Potatoes	Class 19.	Tomatoes	Class 23.	Gourds

FIVE SPECIMENS

Class 24.	Parsley (5 sprigs in water, bring own container)	Class 27. Brussel Sprouts
Class 25.	Chard (5 sprigs in water, bring own container)	Class 28. Beans
Class 26.	Herbs (5 sprigs in water, bring own container)	Class 29. Rhubarb

OTHER SPECIMENS

Class 30.	Scarecrow Contest (bring your own props)
Class 31.	Indian Corn (3 ears with husk turned back)
Class 32	Tallest Corn Stalks (3 stalks field corn with ears

Class 32. Tallest Corn Stalks (3 stalks field corn with ears)

Class 33. Largest Pumpkin by Weight

Class 34. Best Decorated Pumpkin (cut or uncut)

Class 35. Heaviest Summer Squash (by weight)

Class 36. Longest Summer Squash

Class 37. Largest Winter Squash (by weight)

Class 38. Largest Sunflower (head)

Class 39. Tallest Sunflower (with roots bagged)

Class 40. Vegetable Freak

Class 41. Decorative Vegetables

Class 42. Vegetable Display (2' square table space)

Class 43. Vegetable & Fruit Display

Class 44. Most Ripe Cherry Tomatoes on a Vine

Class 45. Hops Spray

Class 46. Tobacco (three leaves)

BAKED GOODS DEPARTMENT #4

Jessica Hill, hilljessi@gmail.com Christine Finch

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

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.

2025 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
Iskornia@optimum.net
203-464-0933



Association of Connecticut Fairs

2025 ADULT BAKING CONTEST

Swedish Cardamom Bread



INGREDIENTS

½ cup butter

1 cup milk

½ cup white sugar, granulated

2 1/4 teaspoons or one packet of active dry yeast

3 ½ cups King Arthur Baking All-Purpose flour

1/2 teaspoon salt

1 1/4 teaspoon ground cardamom

½ tablespoon orange zest

1 egg beaten (reserve 2 teaspoons egg for egg-wash)

2 teaspoons milk

1-2 tablespoon Swedish Pearl sugar

INSTRUCTIONS

- Melt the butter in a microwave safe container that holds at least 2 cups. Add the milk and sugar, then heat to about 110F. Stir in the yeast.
- 2. In a large mixing bowl, mix the flour, salt and cardamom.
- 3. In a small bowl, beat the egg, then remove about 2 teaspoons into a separate container. Mix this smaller portion of egg with 2 teaspoons milk to make an egg wash, then refrigerate until needed.
- 4. Mix the larger portion of egg, and the orange zest into the milk mixture. Then add to the flour mixture. Beat with a dough hook or knead with your hands until the dough is smooth and elastic. Add additional flour or milk if needed to create a nice dough.

(continued on next page)

2025 ADULT BAKING CONTEST

Swedish Cardamom Bread

(continued)

- 5. Cover the bowl of dough with a damp dish cloth and let rise in a warm place until doubled about $1 - 1 \frac{1}{2}$ hours.
- When doubled in size, knead a few times, then divide the dough into thirds and make 3 15-inch-long rolls of dough. On a parchment lined baking sheet, braid these together then tuck in the ends. Preheat the oven to 375 F degrees.
- 7. Let rise in a warm place until almost double, about 40 minutes. Take the reserved egg wash out of the refrigerator, then whisk briefly. Using a soft brush, brush egg wash lightly over the top and sides of the bread, then sprinkle with Swedish Pearl sugar.
- 8. Bake at 375 F. degrees for about 20-30 minutes until the loaf is golden brown and sounds hollow when tapped.

Submit on foil-covered cardboard measured no more than one inch from side of bread.

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 2025.

> 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.

2025 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-Crusted Pie, lattice-top is excluded.
- 2. Include the recipe with your name and address. Recipe is for judging only.
- 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.
- 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	10 points
TOTAL	100 points

The following prizes plus a rosette will be awarded at the Annual State Contest held in November 2025. Honorable Mention Rosettes 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

2025 JUNIOR BAKING CONTEST Swedish Thumbprint Cookies



INGREDIENTS

½ cup butter, softened

1/4 cup granulated sugar

1 teaspoon vanilla extract

1 cup King Arthur Baking All-Purpose flour, sifted

1/4 cup seedless raspberry jam

DIRECTIONS

- 1. Preheat the oven to 350 F.
- 2. In a large bowl, mix the butter and sugar until fluffy. Mix in the vanilla extract, then add the sifted flour, and mix until a shaggy dough forms. Knead the dough with your hands until the dough comes together and becomes smooth.
- 3. Scooping a tablespoonful of dough out at a time, shape into small balls, and place onto cookie sheet(s). This will make 12 cookies. Use the back of a round ¼ teaspoon or your thumb to make an indentation in the center of each cookie ball.
- 4. Chill in the refrigerator for one hour.
- 5. Fill each indentation with raspberry jam, making sure not to overfill.
- 6. Bake the cookies in the preheated oven for 12 to 15 minutes, until the cookies are light, golden brown. Remove from the oven and let them cool for 10 minutes on cookie sheet(s) and then transfer to a rack to completely cool.

Submit six cookies on a white 9" paper plate.

JUDGING CRITERIA

Overall appearance	25 points
Following Directions	10 points
Texture	15 points
Aroma	10 points
Flavor	40 points
TOTAL	100 points

4th Place: \$7.50 8th Place: \$5.00

The following prizes and a rosette will be awarded at the annual state contest held in November 2025. Honorable Mention Rosettes 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		

King Arthur Flour is sponsoring ribbons and prizes at the Annual State Contest held in November 2025.

YOUTH DEPARTMENT #5

Linda Bespuda, 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, 2025.
- 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 similiar in apprearance, size, and color.

FLOWERS

Clear Glass container of choice

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

HOME GROWN ITEM

- 7. Beans (3)
- 8. Tomatoes (3)
- 9. Gourds (3)
- 10. Squash (1)
- 11. Pumpkin
- 12. Largest sunflower
- 13. Tallest sunflower

- 14. Watermelon
- 15. Corn
- 16. Decorated Pumpkin or Vegetable
- 17. Other Vegetable/Fruit/Nuts
- 18. Eggs (6)

NEEDLEWORK AND SEWING

- 19. Sewn item
- 20. Any knit or crochet item
- 21. Needlework
- 22. Weaving
- 23. Latch-hook

- 24. Other hand-worked or sewn item (note if original or kit)
- 25. Next Generation Quilter Quilt Contest (rules on Page 21)

HOBBIES AND CRAFTS

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

- 26. Carved item
- 27. Macramé
- 28. Basket
- 29. Holiday Decoration
- 30. Ceramic, Pottery, Plaster or Clay
- 31. Woodworking item

- 32. Model includes Lego display (only one per child - please note if original design or kit)
- 33. Bird Houses
- 34. Painted Terra Cotta Flower Pot
- 35. Other Craft Item

ORIGINAL ART

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

- 36. Drawing
- 38. Prints
- 40. Other

- 37. Painting 39. Collage

YOUTH DEPARTMENT #5 (continued)

BAKED GOODS



42. Muffins (4) 47. Pie

43. Candy (4)44. Decorative Cake or Cupcakes44. Layer Cake49. Junior Baking Contest (page 18)

45. Yeast Bread 50. Other Baked Item

PHOTOGRAPHY

51. 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.

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. 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

YOUTH AND ADULT CONTESTS

50TH ANNIVERSARY CONTEST

Help us to celebrate the Golden Anniversary of the Orange Country Fair. Submit an entry to ANY class adding a twist to make it GOLDEN or to incorporate 50 in some way. Use your imagination! All other rules for that class apply. Please note "Golden 50 th" in the Name and Description of your entry. Entries are welcome from any individual – child or adult.

JAZZY JAR CONTEST

Must use a QUART Jar – 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. Entries are welcome from any individual – child or adult."

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



(continued on next page)

YOUTH AND ADULT CONTESTS (continued)

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 33 Adult entry – Dept. # 6, Class 34

PAINTED TERRA COTTA FLOWER POT

Use your imagination to decorate a terracotta flower pot. Pots must be 6" or smaller and decorated only with paint. Entrees can be submitted with or without a saucer. Entrees are welcome from any individual – child or adult.

Youth entry – Dept. # 5, Class 34 Adult entry – Dept. # 6, Class 28

Association of Connecticut Fairs

NEXT GENERATION QUILTER (formerly Junior) QUILT CONTEST

Possible entries include but are not limited to: quilts (any size), pillows, wall hangings, Christmas tree skirts, placemats, articles of clothing, bags or table runners

NEXT GENERATION QUILTER QUILT CONTEST RULES:

- 1. All work must be completed by an individual guilt maker.
- 2. Work can be pieced by hand or by machine.
- Items must be either hand or machine (domestic, hand-guided longer or digital) quilted - no hand tied quilts.
- 4. While there is no specific size (dimension) requirement, items will be judged based on appropriate techniques used.
- 5. Quilts may not be made from pre-cut guilt kits.
- 6. An item can only compete in the Association of Connecticut Fairs Quilt Contest once at the state contest in the fall. It can be entered in more than one local fair until it is selected to compete at the state level. An exhibitor can only represent 1 Item at the State Quilt Contest.
- 7. Participant must be between 7 and 18 years of age at the time of judging.

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

- 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.
- 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.

o. Romo muot be ready for display at the deer.						
 Basket Weaving Batik 	12. Dried Flowers 13. Enameling	25. Scrap Books 26. Stuffed Animals				
3. Bead Work	14. Fabric Weaving	27. Jazzy Jars (see pg.				
4. Candle making	15. Greeting Cards	20 for rules)				
5. Cane Work	16. Holiday Decorations	28. Painted Terra Cotta				
6. Ceramics, Hand	17. Jewelry	Flower Pot				
Made	18. Leaded Glass	29. Woodcarving				
7. Ceramics, Hand	19. Leather Work	30. Scale Models				
Painted	20. Metal Craft	31. Woodworking				
8. Decorative Painting	21. Quilling	32. Furniture				
9. Decoupage	22. Shell Art	33. Hobbies				
10.Decoys	23. Scrap Book Covers	34. Birdhouses				
11. Dolls	24. Scrap Book Pages	35. Other				

NEEDLECRAFT & CLOTHING DEPARTMENT #7

Patti Clark, 203-799-6495, mapleviewfarm87@gmail.com

- Items will be judged on quality of workmanship, materials, finishing and overall appearance.
- 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)
- 2. Tied quilt
- Machine/Hand quilting other than State Contest
- 4. Hooking/Braiding
- 5. Punch needle or latch hook
- 6. Crewel/embroidery
- 7. Needlepoint
- 8. Cross stitch
- 9. Appliqué other than quilts
- 10. Candle wicking
- 11. Felting
- 12. Crocheting/Knitting

- 13. Weaving
- 14. Machine embroidery other than quilts
- 15. Hardanger
- 16. Tatting
- 17. Children's clothing
- 18. Ladies clothing
- 19. Handbags/totes
- 20. Men's clothing
- 21. Costumes or dolls design sewing
- 22. Handspun Fiber skein
- 23. Upcycled clothing or accessories
- 24. Other needlecraft

Association of Connecticut Fairs

2025 ADULT STATE QUILT CONTEST

Enter a quilt at any participating fair that is a member of the Association of Connecticut Fairs in any of the categories mentioned above.

The participating fair will award one winner in each category with a rosette from the Association of Connecticut Fairs along with any awards the local fair provides. Each fair will submit that winning entry to the state contest. A quilt can be entered in as many fairs as a contestant wishes until it becomes eligible to go to the state contest. Please note an Exhibitor can only represent one quilt or wall hanging per category at the State Quilt Contest in November.

ADULT QUILT CONTEST CATEGORIES:

- 1. Hand or machine appliqué and quilted any way by Exhibitor
- 2. Pieced and Machine quilted by Exhibitor
- 3. Pieced and Hand Quilted by Exhibitor
- 4. Any method quilted by a Group (two or more)

Ribbons sponsored by the Durham Fair

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 guilted, no hand tied guilts.
- 4. Quilts may not be made from pre-cut guilt kits.
- 5. A quilt can only compete in the Association of CT 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 one 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.

1. Oil Painting 6. Etchings 11. Acrylics

Water Colors
 Lithographs
 Charcoal Drawings
 Pastel Paintings
 Block, Linoleum, Prints
 Pen & Ink Drawings

4. Pencil Drawings 9. Sculpture 14. Other

5. Silk Screens 10. Collages

PHOTOGRAPHY DEPARTMENT #10

Ken Ziman, Kealzi89@gmail.com; Pat Powell Ziman, pziman1212@gmail.com 203-795-5748

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.
- 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.

2025 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, 2024. The photos entered do not have to be exhibited at any member fairs to be eligible.

CONTEST COMMITTEE

Devon Austin	Janice Steinmetz	Rita Lataille	Richard Lataille
84 Camp Street	PO Box 363	83 Gates Road	83 Gates Road
Plainville, CT 06062	Somers, CT 06071	Lebanon CT 06249	Lebanon, CT 06249
860-597-2899	860-490-8547	860-423-1733	860-423-1733

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 5, 2025 to any of the committee members.

(continued on next page)

2025 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 that 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, 2025.

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 5, 2025 to one of the contest committee members.

Name:

1	ı	ı	I
	State:Zip:		Phone #
Address:	City:	E-mail Address:	Date of Birth (Youth Only)

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

Dominick Lombardi, 203-848-9596

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 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.
- All exhibitors must be comfortable with handling their animals for drop off/pick up.

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



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

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.

- 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).
- 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

HARD CIDE 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 19, 2025.

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 12, 2025.
- 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 2025 seamless banded, Yearling birds must be 2024 seamless banded.
- National Pigeon Association (NPA) standard of perfection will be used to judge the show entries.

AWARDS

- 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.

Entry Blank on page 42



TWO-PERSON HANDSAW CONTEST SATURDAY 11:00 AM

Ben Watts and Sam Watts



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 Wohlert

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.
- 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 <u>required</u> 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.
- Two wheel drive tractors only.
- 10. Engine governor in place and working at 3600 RPM.
- 11. Tractor must pull 10'. Any part of the tractor out of bounds disqualifies. <u>Two</u> tries at weight allowed.
- 12. Junior I 1000; Junior II 1250; and Senior 1,500 class, single cylinder tractor only.
- 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; Jim Monde

TRACTOR PULL 2025

The antique tractor pull will now feature a pulling sled and new rules. Please use the QR code for the new rules and class information and contact Ken Ciola with any questions.





OXEN DRAW • SATURDAY 11:00 AM

Art Williams, 203-444-0277

First Second Third Fourth Fifth Sixth Seventh Eighth Nineth Tenth \$180 \$170 \$160 \$140 \$130 \$120 \$110 \$100 \$90 \$80

- 1. 2500 lbs. and under
- 2. 2900 lbs. and under
- 3. 3300 lbs. and under
- 4. Over 3300 lbs.
- 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

The truck pull will be following the rules and classes put forth by the CT Truck Pullers to be in line with other truck pulls throughout the state. Please use the QR code for the new rules and class information and contact Rob Raver with any questions.



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

Annika Lundgren and Shant Jindoian

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, 203-444-0277

3,225 LBS. AND UNDER

First \$270			Fourth \$225			Seventh \$180	Eight \$165
FREE FOR ALL							
First	Second	Third	Fourth	Fifth	Sixth	Seventh	Eight
\$270	\$255	\$240	\$225	\$210	\$195	\$180	\$165

- · 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 does not finish in the money will be guaranteed \$25.00 for showing.
- All teams in 3,225 LBS. class to be weighed on the day of the draft on the Association's scales.



THE HISTORY OF THE ORANGE COUNTRY FAIR CONESTOGA WAGON

Our Conestoga wagon was originally built in 1976 to commemorate the nation's bicentennial. It was a true community effort, crafted by Walt Bespuda, Al Bauer, Jim Ewen, George Monck, and John Sorenson. The wheels and hardware were discovered in the woods on the Bespuda property, while the wagon's frame was constructed from rough-cut lumber.

The canvas cover was sewn by John Kowal, the local mailman from Mapledale Road, using a sewing machine that is still owned by the Fair Committee today. You can see both the wagon and the original sewing machine on display at the Farmers' Museum during the fair, the sewing machine is located in the Blacksmith Shop exhibit.

In 2022, the canvas was replaced, and the front wheels were rebuilt by skilled Amish craftsmen in Pennsylvania, restoring the wagon to road-ready condition in honor of Orange's 200th anniversary.





CHILDREN'S ENTRY BLANK

This entry blank is to be used by children 15 years and under as of September 1, 2025. Advance entry is required for all exhibits and mailed on or before September 12, 2025. Send all entry blanks to:

Orange County Fair 874 Grassy Hill Road Orange, Connecticut 06477

All exhibits must be in by September 19, 2025 between 5:30 and 8:00 PM. Exhibits must be left in place until 6:00PM on Sunday, September 21, 2025.

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Address

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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 12, 2025. Send all entry blanks to:

Orange County Fair 874 Grassy Hill Road Orange, Connecticut 06477

All exhibits must be in by September 19, 2025 between 5:30 and 8:00 PM. Exhibits must be left in place until 6:00PM on Sunday, September 21, 2025.

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Address _____

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

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ANIMAL ENTRY BLANK

This entry blank is to be used for all animal entries. Advance entry is required for all exhibits, mailed on or before September 12, 2025. Send all entry blanks to:

Orange County Fair 874 Grassy Hill Road Orange, Connecticut 06477

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

All animals must be in by September 19, 2025 between 5:30 and 8:00 PM. Exhibits must be left in place until 6:00 PM on Sunday, September 21, 2025. Livestock (goats, sheep, dairy & beef) may be entered on Saturday, September 20, 2025 between 7:00 AM to 8:00 AM.

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

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ANIMAL ENTRY BLANK

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Orange County Fair 874 Grassy Hill Road Orange, Connecticut 06477

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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

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PIGEON ENTRY BLANK

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Orange County Fair 874 Grassy Hill Road Orange, Connecticut 06477

Show Pigeons exhibited Saturday and Sunday.

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Name _____Address _____

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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.						
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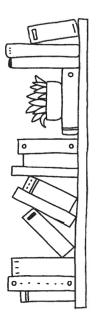
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Congratulations on the 50th Orange Country Fair

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The Friends of the Case Memorial Library

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KEEPING IT GREEN IN ORANGE

The Orange Land Trust, Inc. is a dedicated 501(c)(3) nonprofit organization, run entirely by volunteers, working hard to preserve the natural beauty of Orange for generations to come. Through generous local donations and land bequests, the Trust protects vital habitats for native plants and animals, while providing scenic spaces for the community to enjoy. Whether you love hiking, biking, fishing, or snowshoeing, the Land Trust's open spaces offer something for everyone to explore year-round. We also host a variety of annual events including Birds of Prey Shows, Informative Nature Talks, Goat Hikes, and more, bringing people closer to the land and the wildlife we all treasure.

www.OrangeCTLandTrust.org



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