

ORANGE COUNTRY FAIR



SEPTEMBER 19 & 20, 2026

Connecticut's largest lighted tractor parade

FIRST Saturday in December



<https://www.orangetractorparade.com>

Follow our facebook for more updates:
@ Orange Connecticut Lighted Tractor Parade

Tractors will be leaving from Fred Wolf Park, circling around the Orange Town Green, then park at the fairgrounds for families to walk around and enjoy the lighted tractors

A LIBRARY OF CONGRESS
LOCAL LEGACY
ORANGE COUNTRY FAIR

1898 - 1912



1975 - 2026

Welcome!

As I sit down to write this welcome, the trees are full of leaves and my vegetable plants are finally starting to look like vegetables instead of possible weeds! By the time you read this, summer will be in full swing and many of those plants will already be producing their harvest. Time seems to pass so quickly—and before we know it, fair season will be here.

I've been reflecting lately on how meaningful traditions are in our lives. Last year marked the fair's 50th anniversary, and this year we celebrate the 250th anniversary of our nation's founding. Some traditions are personal, but others—like our town fair—bring us together as a community. It has become a cherished tradition for our committee members, and we hope it is one that you and your family look forward to each year as well.

The Fair Committee has been hard at work all year, planning and preparing for this special event. Kevin Monck and I are incredibly grateful for the dedication of our committee members. Their passion and commitment make every bit of effort worthwhile—even the occasional challenges along the way.

Of course, none of this would be possible without the amazing volunteers who support us each year. We are always grateful for your help—and there is always room for more!

On behalf of the entire Fair Committee, thank you for your continued support. We hope you enjoy celebrating our town's farming traditions with us for many years to come.

With gratitude,

Karen McCausland

Co-chair

www.orangectfair.com
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

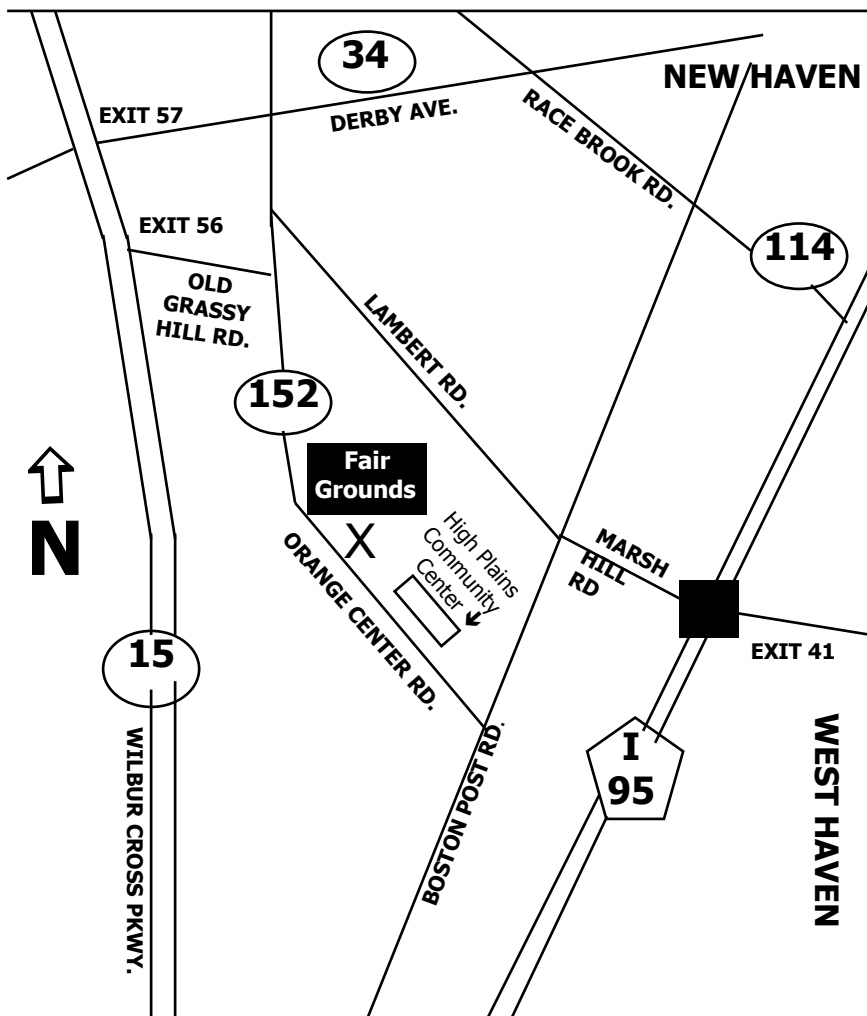
ADULT ENTRIES	Ruth Van Arman, Lynn Wright - 203-795-5821
BEVERAGE SERVICES.....	Skip Clark - 203-795-3198
FOOD SERVICES	Betsy Vaughan, Lynn Plaskowitz, Stacy Plakias
GROUPS	Joe Tirollo, Jr. 795-3953, Steve Bspuda, George Plaskowitz & Family
PUBLICITY	Nickie Hartshorn

DEPARTMENT SUPERINTENDENTS

Admissions	Ashley, Grace & Jeff Vargo, Debbie & Paul Estok
Amateur Fine Arts	Amy Terzakis, Brooke Parlato
Antique Cars	Gary Gilson, John Mosher
Antique Tractors	Rob Hassenmeyer, John & David Gagel
Arts & Crafts	Lorraine Adinolfi
Baked Goods	Jessica Hill
Beer & Wine	Lynn Plaskowitz
Civic Tent	Pat McCorkle, Cheri McNabola
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	Bobby Fantarella
Exhibit Hall	
Fair Booklet	Karen McCausland, Katherine Holden
Farm Museum	Ray & Maryellen Holden
Flowers	Rachel Mortali, Lauren Bspuda
Food Satellite	Ron Ruotolo, Jim Zeoli
Fried Dough	Frank & Jenny Koches
Fruits & Vegetables	Tom Hill, Tanya Hill
Garden Tractor Pull	Dean Manley
Horsedraw	Art Williams
Livestock & Small Animals.....	Kim McClure Brinton, Tracy Ovesny, Dominick Lombardi
Merchandise	Nicole Papadopoulos, Marie Pedenski
Needlecraft & Clothing	Patti Clark
Oxen Draw.....	Art Williams
Pancake Breakfast	Chips Restaurant and the Wright Girls
Parking	Orange Soccer
Pedal Tractor Pull.....	Annika Lundgren, Shant Jindoian
Photography	Pat and Ken Ziman
Pigeon Exhibit	Greg & Joyce Cap, the Faircount Pigeon Club
Snake & Reptile Exhibit.....	Conor Harvey, Elisia Iqbal, Will Rudell
Social Media Coordinator	Nickie Hartshorn
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, 2026) 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 11, 2026 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 18, 2026 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 19, 2026 from 7:00 to 8:30 AM.
7. Exhibits must be left in place until 6:00 PM on Sunday, September 20, 2026. 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 22, 2026 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 19, 2026

- 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. Entertainment
- 1:00 p.m. Women's Skillet Toss
- 2:00 p.m. Children's Entertainment - Gazebo
- 3:00 p.m. Doodlebug Contest
Homing Pigeon Release
- 5:00 p.m. Entertainment
- 7:00 p.m. Fair Closes

SUNDAY, SEPTEMBER 20, 2026

- 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 - Gazebo
- 1:00 p.m. Entertainment
- 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 pm, 1:30 pm, 3:00 pm, 5:00 pm

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

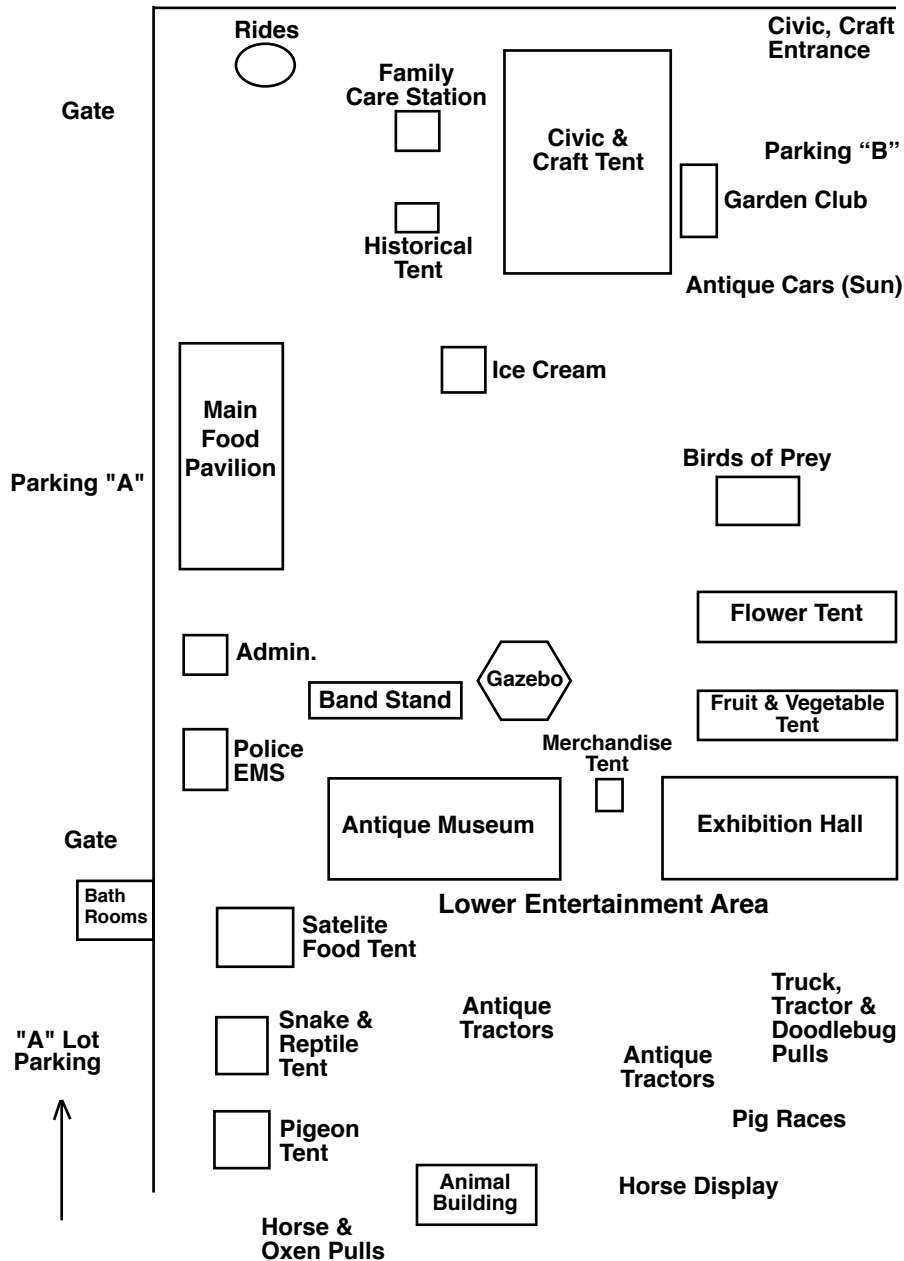
Program subject to change. Check www.orangefair.com

← Route 1

Route 34 →

Orange Center Road - Route 152

Gate B



All Exhibitors: Please remove vehicles from the Fair-grounds to a parking area after unloading.

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*

Kathy Tirollo

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

author unknown

FLOWER DEPARTMENT #1

Rachel Mortali and Lauren Bespuda

CUT FLOWERS

Class 1-13: Please leave all foliage intact if required, but foliage should not be under water. All flowers must be exhibited in clean, clear containers provided by the exhibitor and be large enough to support the flower(s) Failure to do so will reflect 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. Patriotic - arrangement using red, white, and blue blooms to celebrate America's 250th

Class 15. Monochromatic Collection - 5 different blooms of the same color, 1 bloom per vase

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

Class 17. Vintage - arrangement in a vintage container

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

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. Pawpaw (plate of four)
- Class 6. Grapes (three bunches)
- Class 7. Berries (plate of ten in a plastic bag)
- Class 8. Nuts (plate of 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 (mixed colors okay)
- 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 19 and 20, 2026.

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

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

- | | |
|--------------------------|---------------------------|
| 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 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 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)
- Class 47. 250th Birthday Display - fruit and vegetable display that celebrates America's 250th Birthday (2' square table space)

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
- Class 19. America's 250th Celebration Decorated Cupcakes (judged solely on appearance, will not be tasted)
- Class 20. America's 250th Celebration Decorated Cake (judged solely on appearance, will not be tasted)
- Class 21. America's 250th Celebration Decorated Cookies (judged solely on appearance, will not be tasted)

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.

2026 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.**

RULES UPDATE

1. Bakers no longer have to be Connecticut residents to participate in the Baking Contests.
2. Two-Crusted Apple Pie – 3" x 5" index card no longer required for submitting the Apple Pie recipe. Recipe is still required with name and address. Recipe for judging only.
3. Photo provided with Adult and Junior Baking Contests required to be used.

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

Association of Connecticut Fairs
2026 ADULT BAKING CONTEST

Lemon Bliss Cake



Prep: 20 minutes

Bake: 45 minutes to 1 hour

Total: 1 hour 20 minutes

Yield: One Bundt Cake

INGREDIENTS

CAKE

- 16 tablespoons unsalted butter, at room temperature, at least 65°F
- 2 cups granulated sugar
- 1 teaspoon table salt
- 4 large eggs, at room temperature
- 2 teaspoons baking powder
- 3 cups King Arthur Unbleached All-Purpose Flour
- 1 cup whole milk, at room temperature
- zest of 2 medium lemons

GLAZE

- 1/3 cup freshly squeezed lemon juice, the juice of about 2 medium size juicy lemons
- 3/4 cup granulated sugar

ICING

- 1-1/2 cups confectioners' sugar, sifted
- pinch of table salt
- 2 to 3 tablespoons freshly squeezed lemon juice

INSTRUCTIONS

1. Preheat the oven to 350°F.
2. Beat together the butter, sugar, and salt, first until combined, then until fluffy and lightened in color.
3. Add the eggs one at a time, beating well after each addition. Scrape the sides and bottom of the bowl once all the eggs have been added and beat briefly to re-combine any residue.

(continued on next page)

2026 ADULT BAKING CONTEST

Lemon Bliss Cake

(continued)

4. Measure the flour by gently spooning it into a cup, then sweeping off any excess. Whisk the baking powder into the flour. Add the flour mixture to the batter in three parts alternately with the milk, starting and ending with the flour. The batter may look slightly curdled when you add the milk. That's OK; it'll smooth out as you add the flour. Mix until everything is well combined; the batter will look a bit rough but shouldn't have any large lumps. Stir in the zest.
5. Thoroughly grease a 12-cup Bundt pan of your choice. Spoon the batter into the prepared pan, leveling and smoothing the top with a spatula.
6. Bake the cake for 45 to 60 minutes, or until a cake tester or toothpick inserted into the center comes out clean. A pan with a dark interior will bake cake more quickly; start checking at 40 minutes.
7. While the cake is baking, make the glaze by stirring together the lemon juice and sugar. Microwave or heat over a burner briefly, stirring to dissolve the sugar. You don't want to cook the lemon juice, so microwave just until very warm, but not uncomfortably hot — less than 1 minute should do it. Set the glaze aside.
8. Remove the cake from the oven and carefully run a knife between cake and pan all around the edge. Place the pan upside down on a cooling rack. If the cake drops out of the pan onto the rack, remove the pan. If the cake doesn't drop onto the rack, let it rest for 5 minutes, then carefully lift the pan off the cake. If the cake still feels like it's sticking, give it another 5 minutes upside down, then very gently shake the pan back and forth to loosen and remove it.
9. Brush the glaze all over the hot cake, both top and sides. Let it sink in, then brush on more glaze, continuing until all the glaze is used up.
10. Allow the cake to cool completely before icing.
11. To ice the cake, mix the sugar and salt, then mix in 2-3 tablespoons of the lemon juice, adding just enough additional juice to create a thick glaze, one that's just barely pourable. Drizzle it artfully over the completely cool cake.

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.

2026 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. 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.
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 2026. 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 gift cards for 1st, 2nd, and 3rd Place 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
2026 JUNIOR BAKING CONTEST
S'More Granola Bars

Prep: 15 minutes
 Bake: 26 to 37 minutes
 Total: 1 hour
 Yield: Sixteen 2-1/4" squares



INGREDIENTS

- 6 tablespoons unsalted butter
- 1/2 cup light brown sugar, packed
- 6 tablespoons maple syrup
- 2-1/4 cup old-fashioned rolled oats
- 1/2 cup King Arthur Unbleached All-Purpose Flour
- 1/2 teaspoon table salt
- 1 cup graham cracker crumbs, from about 6 to 7 whole graham crackers
- 1/2 teaspoon cinnamon
- 1-1/2 cups semisweet chocolate chips
- 3-1/2 cups mini marshmallows

DIRECTIONS

1. Lightly grease with butter, a 9-inch square pan.
2. Place a rack in the top third of the oven.
3. Preheat the oven to 350°F.
4. In a medium saucepan set over medium heat, melt and stir together the butter, brown sugar, and syrup, cooking until the sugar has dissolved.
5. Stir in the oats, flour, salt, graham cracker crumbs, and cinnamon.
6. Press about 3/4 of the mixture evenly into the prepared pan. Reserve a generous cup for the topping.
7. Bake the crust for 15 to 20 minutes.
8. Remove the crust from the oven and sprinkle the chocolate chips evenly over the hot crust. Wait 5 minutes, then spread the melted chocolate evenly over the crust.
9. Sprinkle the marshmallows over the chocolate, then top the marshmallows with the remaining crust mixture; this is the topping.
10. Bake for 10 to 15 minutes, until the marshmallows are puffed.
11. Turn the oven to broil and broil the bars for 1 to 2 minutes until the marshmallows are toasted to your liking. This happens quickly, so be sure to keep a close eye on the bars to prevent them from burning.
12. Turn off the oven/broiler. Remove the bars from the oven and cool completely on a wire rack (in the pan) before cutting.

Submit 6 bars 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

The following prizes and a rosette will be awarded at the annual state contest held in November 2026. Honorable Mention Rosettes will also be awarded.

1st Place: \$20.00	4th Place: \$7.50	7th Place: \$5.00	9th Place: \$2.50
2nd Place: \$15.00	5th Place: \$5.00	8th Place: \$5.00	10th Place: \$2.50
3rd Place: \$10.00	6th Place: \$5.00		

King Arthur Flour is sponsoring ribbons and prizes at the Annual State Contest held in November 2026.

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, 2026.
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) | 4. Mixed flower arrangement |
| 2. Zinnia (1 large or 3 small) | 5. Cactus or rock garden |
| 3. Any other single flower | 6. Terrarium |



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 | 24. Other hand-worked or sewn item
(note if original or kit) |
| 20. Any knit or crochet item | |
| 21. Needlework | 25. Next Generation Quilter Quilt Contest
(rules on Page 21) |
| 22. Weaving | |
| 23. Latch-hook | |

HOBBIES AND CRAFTS

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

- | | |
|---------------------------------------|---|
| 26. Carved item | 32. Model – includes Lego display
(only one per child - please note if original design or kit) |
| 27. Macramé | |
| 28. Basket | 33. Bird Houses |
| 29. Holiday Decoration | 34. Painted Terra Cotta Flower Pot |
| 30. Ceramic, Pottery, Plaster or Clay | 35. Other Craft Item |
| 31. Woodworking 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

- | | |
|-----------------|-------------------------------------|
| 41. Cookies (4) | 46. Quick Bread |
| 42. Muffins (4) | 47. Pie |
| 43. Candy (4) | 48. Decorative Cake or Cupcakes |
| 44. Layer Cake | 49. 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

AMERICA 250TH SEMIQUINCENTENNIAL CONTEST

Help to celebrate our country's 250th. Submit an entry to ANY class adding a twist by making it RED, WHITE, and BLUE or incorporating 250 in some way. Use your imagination! All other rules for that class apply. Please note America 250 in the Name and Description of your entry. Entries are welcome from any individual – child or adult.

PAINTED ROCK CONTEST "AMERICA AT 250"

Celebrate 250 years of the United States – paint a rock that represents freedom, history, unity. It can be landmarks or symbols (liberty bell, bald eagle) or a historical moment (man landing on the moon, Washington crossing the Delaware). Show your patriotic spirit – fireworks, cake with 250 birthday candles. Maximum size – no more than 6 inches in length. Must be Family-Friendly

Youth entry – Dept. #5, Class 57

Adult entry – Dept. #6, Class 36

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 38

Association of Connecticut Fairs

ADULT & NEXT GENERATION QUILTER QUILT CONTESTS

2026 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. Group quilt can be pieced by one individual and quilted by another.
2. Work can be pieced or appliquéd by hand or machine.
3. Quilts must be either hand or machine (domestic, hand-guided longer or digital) quilted - no hand tied quilts.
4. Quilts may not be made from pre-cut quilt kits.
5. Appliqué quilts must consist of at least 50% appliqué.
6. Quilt perimeter must measure a minimum of 216 inches.
7. A quilt 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 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.

Association of Connecticut Fairs
NEXT GENERATION QUILTER QUILT CONTEST

NEXT GENERATION QUILTER QUILT CONTEST RULES:

1. All work must be completed by an individual quilt maker.
2. Work can be pieced by hand or by machine.
3. 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 quilt 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

HOW TO ENTER

Enter a quilt (or for Next Generation Quilters a quilted item) 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 1 Quilt or Quilted item per Category at the State Quilt Contest in November.

STATE QUILT CONTEST

Once a quilt has won the State Quilt ribbon at a participating fair, it is eligible to be entered into the State Quilt Contest. The contest will be held November 7, 2026. Each fair must pre-register their local winner. The local fair also will provide contest information to the winner. Check this website for the latest information.

Each fair is responsible to report their winners as soon as possible but no later than two weeks after their fair to the State Contest officials. This can be accomplished by submitting the Winner's Form provided in the ribbon packets at the spring meeting or emailing the following information: name, complete mailing address, phone number and email along with the specific division the winner will be representing. The fair is also responsible for contacting their contest winner(s) and providing them with information about the fall meeting and how to register for the banquet if they are interested in attending.

The Association of Connecticut Fairs does not contact individual fairs or contest winners with 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.**

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.

(continued on next page)

ARTS AND CRAFTS DEPARTMENT #6 (Continued)

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 | 14. Fabric Weaving | 27. Jazzy Jars (see pg. 20 for rules) |
| 2. Batik | 15. Greeting Cards | 28. Painted Terra Cotta Flower Pot |
| 3. Bead Work | 16. Holiday Decorations | 29. Woodcarving |
| 4. Candle making | 17. Jewelry | 30. Scale Models |
| 5. Cane Work | 18. Leaded Glass | 31. Woodworking |
| 6. Ceramics, Handmade | 19. Leather Work | 32. Furniture |
| 7. Ceramics, Hand Painted | 20. Metal Craft | 33. Hobbies |
| 8. Decorative Painting | 21. Quilling | 34. Birdhouses |
| 9. Decoupage | 22. Shell Art | 35. Other |
| 10. Decoys | 23. Scrap Book Covers | |
| 11. Dolls | 24. Scrap Book Pages | |
| 12. Dried Flowers | 25. Scrap Books | |
| 13. Enameling | 26. Stuffed Animals | |
-

NEEDLECRAFT & CLOTHING DEPARTMENT #7

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

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 (go to page 21) | 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 |
-

AMATEUR FINE ARTS DEPARTMENT #9

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

Brooke Parlato, 203-410-2956, brooke@soundviewlandscape.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 |
| 2. Water Colors | 7. Lithographs | 12. Charcoal Drawings |
| 3. Pastel Paintings | 8. Block, Linoleum, Prints | 13. 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.
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.
8. Minimum photo size is 4" x 6"



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

2026 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, 2025. The photos entered do not have to be exhibited at any member fairs to be eligible.

CONTEST COMMITTEE

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

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

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

CONTEST RULES

- **Entry form must be submitted with photos.** Official entry form will be on the Association of Connecticut Fairs web page: www.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 4, 2026 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 www.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, 2026.

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 4, 2026, 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

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 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.

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 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

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 PM, Friday, September 18, 2026.

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, 2026.
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 2026 seamless banded, Yearling birds must be 2025 seamless banded.
5. National Pigeon Association (NPA) standard of perfection will be used to judge the show entries.

AWARDS

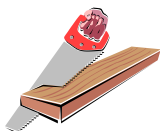
1. Rosettes will be awarded to "Best in Show," "Best Young Bird," "Best Yearling," and "Best Old Bird."
2. Ribbons will be awarded to the first three places in each class.

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 - 79 Years of Age
Class 5.	80 years of age and older
Class 6.	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.
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 10'. 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; Jim Monde

TRACTOR PULL 2026

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 & Shant Jindoian and Kendall MacDougall

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	Second	Third	Fourth	Fifth	Sixth	Seventh	Eight
\$270	\$255	\$240	\$225	\$210	\$195	\$180	\$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 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 COUNTY 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, 2026. Advance entry is required for all exhibits and mailed on or before Friday, September 11, 2026. Send all entry blanks to:

Orange County Fair
874 Grassy Hill Road
Orange, Connecticut 06477

All exhibits must be in by Friday, September 18, 2026 between 5:30 and 8:00 PM. Exhibits must be left in place until 6:00PM on Sunday, September 20, 2026.

Please Print!

Name _____

Address _____

City _____ State _____ Zip _____

School Grade _____ Age _____ 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.

	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

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

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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 Friday, September 11, 2026. Send all entry blanks to:

Orange County Fair
874 Grassy Hill Road
Orange, Connecticut 06477

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Please Print!

Name _____

Address _____

City _____ State _____ Zip _____

Phone # _____

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	Dept. No.	Class No.	Name & Description of Exhibit Please Print!
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Please Print!

Name _____

Address _____

City _____ State _____ Zip _____

Phone # _____

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	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.

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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 Friday, September 11, 2026. Send all entry blanks to:

Orange County Fair
164 East Village Road
Shelton, CT 06484

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

All animals must be in by Friday, September 18, 2026 between 5:30 and 8:00 PM. Exhibits must be left in place until 6:00 PM on Sunday, September 20, 2026. Livestock (goats, sheep, dairy & beef) may be entered on Saturday, September 19, 2026 between 7:00 AM to 8:00 AM.

Please Print!

Name _____ YOUTH: Yes / No

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

	Dept. #	Class #	Animal Please Print!
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www.orangectfair.com

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Please Print!

Name _____ YOUTH: Yes / No

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

	Dept. #	Class #	Animal Please Print!
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If extra entry blanks are needed, please use white lined paper cut to size.

www.orangectfair.com

PIGEON 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, 2026. Send all entry blanks to:

Faircount
36 Wendy Road
Milford, CT 06460

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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John and Donna Wesolowski
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Bobby Fantarella
Paul, Marie, Greta and Stephen Pedenski
Shant and Annika Jindoian
The MetzDougalls - Kevin, Joan, Liam, and Kendall
The Routolo Family
Jim Monde
Liam MacDougall
Dr. Lawrence Messina
Homestead Family
The Parlato Family
Dean Manley
Joyce and Greg Cap
Maryellen Bspuda
Ryan Wohlert and Marianne Bauer
The Mortali Family
Katherine Holden
Joe, Tracy, and Joey Ovesny
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John and Stephanie Gagel
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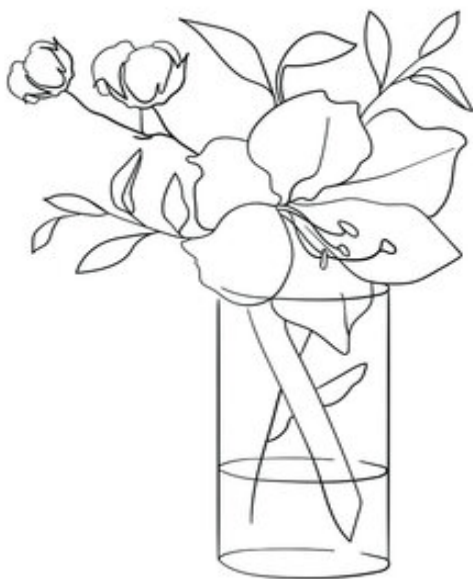
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Gardens at the Stone-Otis House

Holiday Wreaths on Town Buildings



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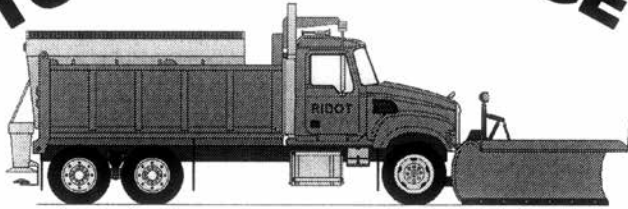
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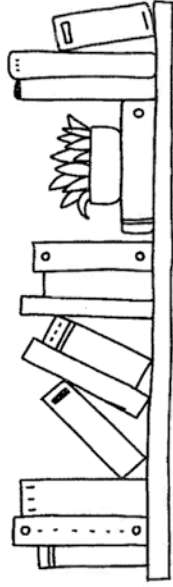
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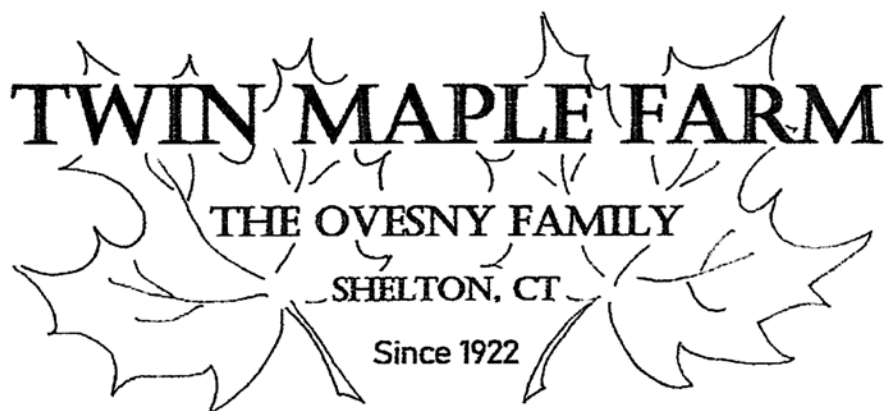
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Watch for our next Basement Book Sale coming in November.

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Diane Wypychowski**

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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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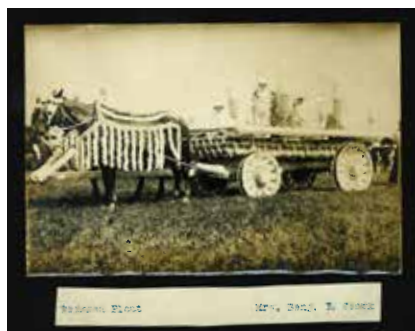
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