



# **2010 KING ARTHUR FLOUR Baking Contest Info Pack & Entry Form**

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**Please fill out and return the entry form**



## **HOME & GARDEN General Rules**

Superintendents of the Home & Garden Department:  
Matt Greene & Deb Migani (860) 861-1980

Pre-registration only. All entries must be pre-registered no later than 8/15/2010 with no exceptions.

1. Bring pre-registered entries to the Home & Garden Building on Tuesday from 12 noon to 8 p.m. or Wednesday from 9 a.m. to 12 noon.
2. Judging will take place on Wednesday/Thursday.
3. No exhibitors to be present while articles are being judged.
4. All premiums will be paid on or before October 1.
5. All entries must be picked up on Sunday after 8 p.m. or Monday from 6:30 p.m. to 7:30 p.m.

THE WINDHAM COUNTY AGRICULTURAL SOCIETY & BROOKLYN FAIR IS NOT RESPONSIBLE FOR ARTICLES LEFT FOR EXHIBIT.

### **Home & Garden Exhibit Rules (Please read as the rules have changed.)**

1. All articles must be made and owned by the exhibitor.
2. Articles cannot be used or have been worn.
3. Items must have been made within the twelve months preceding the fair.
4. An exhibitor is limited to one entry under each heading.
5. Work must be complete for a premium to be paid.
6. Exhibitors cannot complete for more than one premium with the same item.
7. Commercial, industrial or professional bakers are not eligible to enter bread, pastry or canned goods.
8. Food entered by two members of the same family of the same variety will not be judged.
9. Superintendent has the right to reject any article that is not in suitable condition for exhibiting.
10. Judges will not award premiums to articles that are not worthy, unless otherwise specified. Judge's decision is final.
11. Trophies will be awarded in the following categories: Best-in-Show for the Adult Department and each of the Youth Departments.
12. A recipe and/or list of ingredients must accompany all food products.
13. All exhibits must contain and conform to the exact quantity specified in the premium list. Failure to comply will disqualify such an exhibit.
14. Exhibitors will bring their own containers for flowers, paper plates for vegetables will be furnished by the fair to insure uniformity and enhance the attractiveness of the exhibit.
15. The decision of the judge is final.



## **KING ARTHUR FLOUR Baking Contest Rules**

### **Open to :**

**Juniors- Ages (8 - 17)**

**Adults- Ages 18 and up**

### **Rules:**

1. One entry per person.
2. Pre-entry form is required and is due as follows: received by date: August 15, 2010
3. Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when he/she submits the entry.
4. Entry must follow the designated recipe.
5. For the Junior entry the recipe for Blueberry Buckle Coffee Cake must be used exactly as it appears here and on the King Arthur website.
6. For the Adult entry the recipe for Zucchini Chocolate Cake with Orange Glaze must be used exactly as it appears here and on the King Arthur website.
7. An entry form must accompany the entry.
8. All entries must be submitted on a disposable container for judging.
9. Failure to follow the rules may result in disqualification.

### **Judging will be based on the following criteria:**

<b>1. Flavor.....</b>	<b>50 points</b>
<b>2. Overall Appearance.....</b>	<b>25 points</b>
<b>3. Texture.....</b>	<b>25 points</b>
<b>TOTAL</b>	<b>100 points</b>

### **Adult Category**

- 1st place: \$50 gift certificate to the Baker's Catalogue  
2nd place: Baker's Companion Cookbook  
3rd place: King Arthur Flour Tote Bag

### **Junior Category**

- 1st place: \$40 gift certificate to the Baker's Catalogue  
2nd place: A King Arthur Flour Tote Bag and Dough Whisk  
3rd place: A King Arthur Flour Apron  
**\* All prizes subject to change without notice.**



### **King Arthur Adult Zucchini Chocolate Cake with Orange Glaze (Adult Contest)**

If you want to make a small dent in your zucchini crop before throwing up your hands up in disgust and guiltily chucking the whole thing, try this Zucchini Chocolate Cake with Orange Glaze. It doesn't use all that much of the green squash, but every little bit helps when you're suffering your annual September Attack of the Crazy Zucchini.

#### **Cake**

2 cups (8 1/2 ounces) King Arthur Unbleached All-Purpose Flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 teaspoon cinnamon  
1/2 teaspoon nutmeg  
1/4 cup (3/4 ounce) cocoa powder  
3 large eggs  
2 cups (14 ounces) granulated sugar  
1/2 cup (3 1/2 ounces) vegetable oil  
3/4 cup (6 ounces) buttermilk or plain yogurt  
2 cups (16 1/2 ounces) shredded unpeeled zucchini (about 2 small-to-medium zucchini)  
1 cup (4 ounces) coarsely chopped walnuts  
1 teaspoon vanilla  
1/4 teaspoon orange oil

#### **Orange Glaze**

1 cup (4 ounces) confectioners' sugar  
5 teaspoons orange juice  
1/4 teaspoon orange oil or 1 tablespoon orange zest  
1 tablespoon melted butter or margarine

**Cake:** Preheat the oven to 350°F. Grease and flour a 9 x 13-inch pan.

Sift together flour, baking powder, baking soda, salt, cinnamon, nutmeg and cocoa powder; set aside.

Beat the eggs with the sugar and oil until very light. Stir in the buttermilk or yogurt. Gently blend in the dry ingredients until thoroughly mixed, then stir in the zucchini, walnuts, vanilla and orange oil.

Spoon the mixture into the prepared pan, and bake for 50 to 60 minutes, or until the cake tests done. Remove the cake from oven and cool slightly on a wire rack. While the cake is cooling, make the glaze.

**Glaze:** Mix together all the ingredients, beating till smooth. Drizzle the glaze over the cake while it's still slightly warm. Yield: 1 cake, 24 (2-inch) squares.



## **King Arthur Junior Blueberry Buckle Coffee Cake (Junior Contest)**

When you get tired of making the pies, jams, this is an easy and fresh way to put those summer blueberries to use.

### **Topping**

1/3 cup (2 ounces) sugar  
1/2 cup (2 ounces) King Arthur Unbleached All-Purpose Flour  
1 teaspoon cinnamon  
1/4 cup (1/2 stick) butter or margarine

### **Batter**

2 cups (8 1/2 ounces) King Arthur Unbleached All-Purpose Flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
3/4 cup (5 1/4 ounces) sugar  
1/4 cup (1/2 stick, 2 ounces) butter or margarine  
1 large egg  
1 teaspoon vanilla  
1/2 cup (4 ounces) milk  
2 cups fresh or frozen blueberries, well drained

**First:** Preheat your oven to 375°F.

**Making the Topping:** Mix the sugar, flour and cinnamon in a small bowl. Cut or rub in the butter or margarine with the side of a fork, two knives or your fingertips until it reaches a crumbly state. Set aside.

**Making the Batter:** Blend the flour, baking powder and salt together in a medium sized mixing bowl. In a large bowl cream together the sugar, butter or margarine, egg and vanilla. Alternately add the milk and the flour mixture to the creamed mixture, ending with flour. Stir only enough to blend. Fold in the blueberries.

**Assembling & Baking:** Pour the batter into a well-greased and floured, 9-inch cake pan. Sprinkle the topping over the batter and bake for 40 to 45 minutes or until a cake tester or knife comes out clean.

Let the buckle cool for 10 minutes. Loosen the sides with a knife or spatula. Holding the cake pan in your left hand, gently tip the cake out onto your right hand, remove the pan, and gently right the cake onto a serving dish.



## **KING ARTHUR FLOUR BAKING CONTEST 2010 Brooklyn Fair Entry Form**

**Send to or submit with entry by August 15, 2010**

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Town: \_\_\_\_\_

State & Zip: \_\_\_\_\_

Phone: (            ) \_\_\_\_\_

**Please circle your selection:**

Which contest are you interested in?      Adult                  Junior

Please return this application to:                  W.C.A.S. Home & Garden Superintendent  
Attn: King Arthur Flour Baking Contest  
P.O. Box 410  
Brooklyn, CT 06234

**Questions?:** Call (860) 779-0012 or email: [homegarden@brooklynfair.org](mailto:homegarden@brooklynfair.org)