



2011 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

Pre-registration only.

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 compete 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:

1. Flavor.....	50 points
2. Overall Appearance.....	25 points
3. Texture.....	25 points
TOTAL	100 points

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 Blitz Bread: No-fuss focaccia (Adult Contest)

Warm, aromatic yeast bread, hot from the oven - with no kneading, AND in under 2 hours? Here it is. Add Pizza Dough Flavor for over-the-top flavor, and/or cheese powder to turn it into cheese bread.

Ingredients

1 1/2 cups warm water
3 tablespoons olive oil (plus additional for drizzling)
1 1/4 teaspoons salt
3 1/2 cups King Arthur Unbleached All-Purpose Flour
1 tablespoon instant yeast
4 teaspoons Pizza Dough Flavor, optional
1/4 cup Vermont cheese powder, optional
Pizza Seasoning, optional

Directions

- Lightly grease a 9" x 13" pan, and drizzle 1 to 2 tablespoons olive oil in the bottom.
- Combine all of the ingredients, and beat at high speed with an electric mixer for 60 seconds.
- Scoop the sticky batter into the prepared pan, cover the pan, and let it rise at room temperature for 60 minutes, till it's become puffy.
- While the dough is rising, preheat the oven to 375°F.
- Gently poke the dough all over with your index finger.
- Drizzle it lightly with olive oil, and sprinkle with pizza seasoning, and/or the dried herbs of your choice, if desired.
- Bake the bread till it's golden brown, 35 to 40 minutes.
- Remove it from the oven, wait 5 minutes, then turn it out of the pan onto a rack. Serve warm or at room temperature.



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 2011 Brooklyn Fair Entry Form

Send to or submit with entry

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