

floral hall

Departments 130, 140, 150 & 160

Superintendent—Connie Button

Assistant—Anne Linnehan

Pre-register by September 1st: Items that are not pre-registered may not be accepted after 5pm
If you have more than 5 items, please pre-register.
All entries must be the handwork of the exhibitor.
Exhibitors must be 18 or older.
Only one entry per class.
Entries left at the owner's risk

Bring your items to Floral Hall on Weds. Sept. 13, between 9 AM and 6:30 PM.

No entries will be released before Sun. Sept. 17: 6-7PM.
Additional pick up time is on Mon. Sept. 18: 9-11AM. The Fair Society will not be responsible for items or ribbons not picked up by Mon. Sept. 18. Entries are judged on Thurs. Sept. 14. Premiums will not be awarded to articles which have won a premium in any previous exhibits at this Fair. Articles must be the finished work of the exhibitor. Judges consider workmanship, and a creative approach to a specific craft. Contestants are encouraged to inspect items for spots, stains and markings. Soiled or worn items cannot be entered, and will not be judged. No items will be sold in the Floral Hall

CRAFTS – DEPARTMENT 130

Pictures and Paintings must be framed and ready to hang

SECTION 1 Art

Class	Article	1st	2nd	3rd
1.	Oils	\$5	4	3
2.	Watercolors	5	4	3
3.	Acrylics	5	4	3
4.	Pen & Ink	5	4	3
5.	Collage	5	4	3
6.	Pencil	5	4	3
7.	Charcoal	5	4	3
8.	Mixed Media	5	4	3
9.	Pastels	5	4	3
10.	Other	5	4	3

* One special ribbon: People's Choice

SECTION 2 Photography

Due to large number of entries and space restraints photos can be no bigger than 8x10", frames not much bigger and framed ready to hang (Limit 3 entries per person and only one per class)

1.	Color Landscape/Nature	4	3	2
2.	Color Portrait	4	3	2
3.	Color Local/New England	4	3	2
4.	Color Other	4	3	2
5.	Color Tunbridge Fair	4	3	2



PHOTO MARK DIXON

Black and White:

6.	B&W Tunbridge Fair	4	3	2
7.	B&W Landscape/Nature	4	3	2
8.	B&W Portrait	4	3	2
9.	B & W Local/New England	4	3	2
10.	B&W Other	4	3	2

* One special ribbon: People's Choice

SECTION 3 Afghans

1.	Afghans-Crocheted	5	4	3
2.	Afghans-Stitched	5	4	3
3.	Afghans-Knitted	5	4	3
4.	Afghans-Other	5	4	3

SECTION 4 Baby Items

1.	Baby Afghan	4	3	2
2.	Baby Garment-Sewn	4	3	2
3.	Baby Garment-Crochet	4	3	2
4.	Baby Garment-Knitted	4	3	2
5.	Baby Garment-Needle Work	4	3	2
6.	Baby Quilt	4	3	2
7.	Baby Sets-2 or 3 pieces	4	3	2

SECTION 5 Quilts

1.	Hand quilted	10	7	5
2.	Applique	8	6	4
3.	Machine quilted	8	6	4
	by home sewing machine			
4.	Professionally quilted			
	by commercial machine	6	5	4
5.	Tied Quilt	8	6	4
6.	Child's Quilt	4	3	2
7.	Lap Quilt	3	2	1

*Three special ribbons: Pamela Knudsen, Helen Dumville and Annie Laber Quilt Awards

SECTION 6 Needlework & Embroidery

1.	Cross stitch	4	3	2
2.	Counted cross stitch	4	3	2
3.	Crewel Embroidery	4	3	2
4.	Doily, not mounted	3	2	1
5.	Needlepoint, canvas	4	3	2
6.	Needlepoint, plastic	3	2	1
7.	Counted cross stitch picture	4	3	2
8.	Crewel picture	4	3	2
9.	Needlework picture	4	3	2
10.	Smocking Item	4	3	2

SECTION 7 Handwoven, Handhooked, Handspun

Class	Article	1st	2nd	3rd
1.	Handwoven runner:less than 36"	\$5	4	3
2.	2 Hand woven towels or mats	5	4	3
3.	Hand woven baby blanket	5	4	3
4.	Handwoven Rug (over 3 ft)	5	4	3
5.	Handwoven shawl	5	4	3
6.	Handwoven Other	5	4	3
7.	Handhooked Wool Rug	5	4	3
8.	Handhooked Rug (other material)	5	4	3
9.	Handspun yarn, bulky weight	5	4	3
10.	Handspun yarn, sport weight	5	4	3
11.	Handspun yarn, lace weight **Handspun yarn worsted weight	5	4	3
12.	Item made of Hand-spun Yarn	5	4	3

SECTION 8 Felted Wool

1.	Runner less than 48"	5	4	3
2.	2 Placemats	5	4	3
3.	Wallhanging	5	4	3
4.	Hat	4	3	2
5.	Mittens/gloves	4	3	2
6.	Purse/Bag	4	3	2
7.	Other felted item	4	3	2

SECTION 9 Knitting & Crocheting

1.	Mittens or gloves	4	3	2
2.	Socks	4	3	2
3.	Adult's cardigan	5	4	3
4.	Adult's pullover	5	4	3
5.	Child's Cardigan	4	3	2
6.	Child's Pullover	4	3	2
7.	Shawl, knit or crochet	5	4	3
8.	Vest, knit or crochet	4	3	2
9.	Hat or cap, knit or crochet	3	2	1
10.	Other knit item	4	3	2
11.	Other crochet item	4	3	2
12.	Lap blanket or bedspread	5	4	3
13.	Table runner, tatted	5	4	3
14.	Doily, tatted	4	3	2
15.	Other tatted item	4	3	2

SECTION 10 Home Accessories

1.	Centerpiece, not mounted	3	2	1
2.	Christmas item, sewn	4	3	2
3.	Christmas item, nature	4	3	2
4.	Christmas item, other	4	3	2
5.	Wreath, nature	4	3	2
6.	Wreath, other	4	3	2
7.	Kitchen sets, 3 pieces	3	2	1
8.	Luncheon sets	4	3	2
9.	Pillow cases	4	3	2
10.	Sofa pillow	4	3	2
11.	Stencil work	4	3	2

SECTION 11 Sewn Clothing & Accessories

1.	Adult clothing	\$5	4	3
2.	Child's clothing	5	4	3
3.	Adult clothing	5	4	3
4.	Adult clothing	5	4	3
5.	Sewing other than above	5	4	3

**Best of Workmanship Sewing Award sponsored by Hutchinson's Interior*

SECTION 12 Woodcrafts & Basket

1.	Wood burning	4	3	2
2.	Wood carving	4	3	2
3.	Wooden frame	4	3	2
4.	Wooden toy	4	3	2
5.	Wooden Other	4	3	2
6.	Basket, traditional style	4	3	2
7.	Basket, natural material	4	3	2
8.	Basket, other	4	3	2

SECTION 13 Other Crafts

1.	Ceramics	4	3	2
2.	Crafts, nature	4	3	2
3.	Crafts, sewn	4	3	2
4.	Crafts, other	4	3	2
5.	Doll (manuf.) with historical, hand-made clothing	4	3	2
6.	Doll (manuf.) with cultural handmade clothing	4	3	2
7.	Doll (manuf.) with contemporary hand-made clothing	4	3	2
8.	Doll & clothing handmade	5	4	3
9.	Macrame item	4	3	2
10.	Papercutting framed or mounted only	4	3	2
11.	Sculptured piece	4	3	2
12.	Pottery, thrown	4	3	2
13.	Pottery, handwork	4	3	2
14.	Jewelry	4	3	2
15.	Stained glass	4	3	2
16.	Tooled leather	4	3	2
17.	Leather, other	4	3	2
18.	Wall hanging, not quilted	4	3	2
19.	Quilted Wall-hanging	4	3	2
20.	Hooked rug (over 3ft)	6	5	4
21.	Braided rug (over 36 ins.)	6	5	4
22.	Hooked rug (under 3ft)	6	5	4
23.	Hooked rug, other	6	5	4
24.	Recycled-Repurposed Craft	6	5	4

SECTION 14 Handwork of 4 Generations

1.	Handwork of 4 Generations (all exhibitors must be living)	16	12	8
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**4 Best of Show Awards in Crafts sponsored by Corner Rail Fence.*

FLOWERS & PLANTS
DEPARTMENT 140

SECTION 1 Flowers

Please pre-register by September 1st. Label each container with name of flower and class # . Only one entry per class. Items are judged on quality of flowers and composition of arrangement.

Class	1st	2nd	3rd
1. Gladioli	\$4	3	2
2. Asters	4	3	2
3. Zinnias	4	3	2
4. Dahlias	4	3	2
5. Calendulas	4	3	2
6. Wild Flowers	4	3	2
7. Sunflowers	4	3	2
8. Cosmos	4	3	2
9. Marigolds	4	3	2
10. Holiday Arrangement	4	3	2
11. Other than above	4	3	2

SECTION 2 Plants

Please label each container with name of plant and class #

Class	Article	1st	2nd	3rd
1.	Potted Begonia, in flower	4	3	2
2.	Potted Coleus	4	3	2
3.	Potted Gloxinia	4	3	2
4.	Potted Geranium	4	3	2
5.	African Violet	4	3	2
6.	Other-flowering	4	3	2
7.	Other-non-flowering	4	3	2

**One Best of Show Libby Dodge Plant Award for either flowers or plants*



BAKED GOODS
DEPARTMENT 150

Please pre-register by September 1st.

Only one entry per class. Recipes to share would be nice! Label items & cover with plastic wrap, include the recipe if you wish. No heavy plates, our display cases are fragile. Only disposable dishes under entries. All baked entries become the property of the fair. Ribbons and premiums will be mailed if not picked up.

SECTION 1

Class	Article	1st	2nd	3rd
1.	White Bread	\$5	4	3
2.	Whole-Wheat Bread	5	4	3
3.	Quick Bread	5	4	3
4.	Gluten-free Bread	5	4	3
5.	Flavored yeast Bread	5	4	3
6.	Artisanal Bread	5	4	3
7.	Raised Rolls (4)	5	4	3
8.	Sweetened Doughnuts(4)	5	4	3
9.	Yeast-Raised Doughnuts(4)	5	4	3
10.	Two-Crust Pie-no custard/cream	5	4	3
11.	One-Crust Pie-no custard/cream	5	4	3
12.	Brownies(4)	5	4	3
13.	Bar Cookies(4)	5	4	3
14.	Filled Cookies(4)	5	4	3
15.	Dropped Cookies(4)	5	4	3
16.	Rolled Cookies(4)	5	4	3
17.	Loaf Cake	5	4	3
18.	Bundt Cake	5	4	3
19.	Cupcakes(4)	5	4	3
20.	Two-layer Cake-Frosted	5	4	3
21.	Angel Food Cake-Unfrosted	5	4	3
22.	Sponge Cake	5	4	3
23.	Fruit Cake	5	4	3
24.	Decorated Cake	5	4	3
25.	Decorated Cake Form	5	4	3
26.	Single Layer Cake- Maple Sugar Frosted	5	4	3
27.	Coffee Cake	5	4	3
28.	Muffins(4)	5	4	3
29.	Gluten-free cake	5	4	3
30.	Other than above	5	4	3

3 Best of Show Prizes

SECTION 2

King Arthur Flour Baking Contest

In this baking contest, each contestant bakes coffee cake using the recipe provided below. Judges will award 1st, 2nd, and 3rd prizes. Please preregister by September 1st. Open to adults 18 and older only; one entry per person. All baked entries become the property of the fair. You must pick up your ribbons and prizes awarded at our times outlined above in the Floral Hall Section. We will not be responsible for any prizes or ribbons not picked up.



RULES:

1. Exhibitor must use King Arthur Flour and submit a UPC label from the King Arthur Flour bag when they submit the entry.
2. The recipe must be used exactly as it appears in the Tunbridge World's Fair Premium Book.
3. All entries must be submitted on a disposable plate or container for judging.
4. Entries will be judged on Thursday, September 14, 2023. Judging will be based on the following criteria: Taste: 50 points, Appearance: 25 points, Texture: 25 points. TOTAL: 100 points
5. Failure to follow the rules may result in disqualification.
6. 1st place: \$75 gift card, 2nd place: \$50 gift card, 3rd place: \$25 gift card.

Cinnamon-Crisp Coffee Cake

PREP: 25 minutes. BAKE: 45 to 50 minutes. TOTAL: 1hour, 35 minutes.
YIELD: one 8" square or 9" round coffee cake

Recipe also available at <https://www.kingarthurbaking.com/recipes/cinnamon-crisp-coffee-cake-recipe>

Ingredients

Filling:

- 1/3 cup (66g) granulated sugar
- 2 teaspoons Vietnamese cinnamon*
- 2 tablespoons (12g) unsweetened cocoa, Dutch-process or natural

Crumbs:

- 1 cup (120g) King Arthur Unbleached All-Purpose Flour
 - 6 tablespoons (75g) granulated sugar
 - 2 tablespoons (14g) confectioners' sugar, sifted if lumpy
 - 2 teaspoons Vietnamese cinnamon*
 - 1/4 teaspoon salt
 - 6 tablespoons (85g) unsalted butter, cut into 1/2" cubes; at room temperature
 - 1 teaspoon King Arthur Pure Vanilla Extract
- *If using a different kind of cinnamon, increase to 1 tablespoon.

Cake:

- 2 cups (240g) King Arthur Unbleached All-Purpose Flour
- 3/4 cup (149g) granulated sugar
- 1 teaspoon baking powder
- 3/4 teaspoon salt
- 1/4 teaspoon baking soda
- 8 tablespoons (113g) unsalted butter, cut into 1/2" cubes; at room temperature
- 2 teaspoons King Arthur Pure Vanilla Extract

2 large eggs

1 cup (227g) buttermilk or plain Greek yogurt*

*Whole milk or full-fat yogurt (about 5% fat) is preferred for the most tender cake.

Glaze (optional)*

3/4 cup (85g) confectioners' sugar, sifted if lumpy

pinch of cinnamon

2 to 3 teaspoons water

*Or dust with Snow White Non-Melting Sugar or confectioners' sugar.

Instructions

1. Preheat the oven to 350°F. Prepare an 8" square pan with a parchment sling or reusable silicone liner, then lightly grease the sides of the pan. Alternatively, line a 9" cake pan with a round piece of parchment or round reusable liner and lightly grease the sides.
2. **To make the filling:** In a small bowl, combine the sugar, cinnamon, and cocoa. Set aside.
3. **To make the crumbs:** Weigh your flour; or measure it by gently spooning it into a cup, then sweeping off any excess. In a medium bowl, whisk together the flour, sugars, cinnamon, and salt. Add the butter and vanilla; toss to combine. Using a bowl scraper, fork, or your fingers, work in the butter until crumbs form and no dry spots remain. The crumbs should be irregular, ranging in size from a pea to walnut. Set aside.
4. **To make the cake:** In a large bowl or bowl of a stand mixer, combine the flour, sugar, baking powder, salt, and baking soda. Add the butter and mix at low speed using an electric hand mixer or the flat beater attachment of a stand mixer until the mixture looks sandy, about 1 to 2 minutes. (This mixing method is called reverse creaming and is also known as the paste method.)
5. Beat in the vanilla and eggs, then mix until no dry spots of flour remain. Stop the mixer and scrape the bowl and beater attachment as needed; the mixture will be thick.
6. If using buttermilk, slowly pour it into the mixture while the mixer is running on low speed. If using Greek yogurt, add the yogurt all at once before starting to mix. Continue to stir until the batter is smooth. Stop to scrape the bowl and then mix again at low speed for 1 minute; this final mix is key to ensuring the best texture so don't skip it.
7. **To assemble and bake the coffee cake:** Transfer half the batter (about 1 1/2 cups, 420g) into the prepared pan, spreading it all the way to the edges. (A small offset spatula is a helpful tool here.)
8. Sprinkle the filling evenly across the batter.
9. Transfer the remaining batter atop the filling and gently spread to the edges. (The batter will be pourable if you've used buttermilk; otherwise, transfer the thick batter by dolloping portions over the filling then use a spatula to smooth it out into an even layer.) It's OK if a little bit of the filling gets mixed into the top layer of batter.
10. Sprinkle the crumbs evenly over the batter and gently press to adhere.

Instructions Continued . . .

Instructions Continued . . .

11. Bake the cake for about 45 to 50 minutes, until it's set in the middle and light brown. (Check for doneness after 45 minutes and add additional time only as needed to avoid overbaking the coffee cake.) When it's done, a toothpick or paring knife inserted into the center should come out with a few moist crumbs clinging to it.
12. Remove the cake from the oven and allow it to cool in the pan for 20 minutes. Prepare the glaze while the coffee cake is cooling, if using.
13. **To make the glaze:** In a small bowl, stir together the glaze ingredients until smooth, starting with smaller amount of water. Add additional water as needed until the glaze is the consistency of molasses.
14. Remove the cake from the pan using the overhanging edges of parchment as handles to gently lift it out. (If you used a silicone liner or parchment round, run a nylon spreader or dull knife around the edges of the pan to loosen the cake and then gently tip it out.) Place the cake, still on the parchment if a sling was used, on a wire rack to cool slightly.
15. Drizzle the glaze over the cake, or finish by dusting with non-melting sugar or confectioners' sugar.
16. **Storage information:** Store leftover coffee cake, well wrapped, at room temperature for several days; freeze for longer storage.



CANNED FRUITS & VEGETABLES

DEPARTMENT 160

Please pre-register by September 1st.

Label all jars with item's name only.

Please exhibit all canned products in standard jars with standard lids, and make sure jars are sealed. No fancy covers; they obstruct view of contents. Only one entry per class.

Class	Article	1st	2nd	3rd
1.	Baked Beans	\$3	\$2	\$1
2.	Spaghetti Sauce	3	2	1
3.	Salsa	3	2	1
4.	Vegetable	3	2	1
5.	Spaghetti Sauce	3	2	1
6.	Meat	3	2	1
7.	Fruit	3	2	1
8.	Jam	3	2	1
9.	Jelly	3	2	1
10.	Pickle	3	2	1
11.	Relish	3	2	1
12.	Flavored Vinegar	3	2	1
13.	Flavored Oil	3	2	1
14.	Other than above	3	2	1

*One Best of Show Award sponsored by Boardway & Cilley

*One Most Creative Award sponsored by Brocklebank Craft Brewing.

junior division

DEPARTMENT 200

Superintendent Peggy Sherlock 889-3355

fruit and vegetables

Rules For Junior Division

- All entries must have been made or grown by the exhibitor
- Exhibitors must be under the age of 18 as of September 14, 2023.
- Fill entry form with age and printed name.
- Have parent or guardian sign form.
- Pre-register!; Enter what you think you might bring, items can be deleted more easily than added.
- DEADLINE Sept 1—no guarantee of acceptance after that date.
- Bring items to the Junior Division, which is located in Floral Hall. Come early, avoid long lines.
- Items accepted from 9AM until 6:30PM on Wednesday, Sept 13. Items not pre-registered cannot be accepted after 5pm. You must pre-register to enter more than 3 items.
- Items will be judged on Thursday, Sept 14 and remain on display until Sunday evening.
- Items must be picked up Sunday between 6-7PM or Monday from 9-11AM.
- Any items not picked up will be disposed of.
- Articles exhibited at owner's risk.
- Please read standards and note entry limits.
- Call the superintendent with questions or if your exhibit is very large.

Best of Class rosettes will be awarded.

JUNIOR ANIMALS

See livestock departments for entry

SECTION 1 Fruits and Vegetables

Exhibits by individuals showing the best of their garden produce. Exhibits will be judged on the quality of the produce as well as the attractiveness of the display. Include names of all fruits and vegetables on entry blank. For classes 1-10, exhibit one variety per class, containing 3 uniform pieces displayed in **YOUR** container. Limit 1 entry per class.

Class	Excellent	Good	Fair
1. Tomatoes	\$2	1.50	1
2. Potatoes	2	1.50	1
3. Carrots	2	1.50	1
4. Cucumbers	2	1.50	1
5. Beets	2	1.50	1
6. Peppers	2	1.50	1
7. Summer Squash	2	1.50	1
8. Onions	2	1.50	1
9. Corn	2	1.50	1
10. Other small vegetable or fruit not listed above	2	1.50	1

For Classes 11-15, enter one variety per class. Limit 1 entry per class.

11. Winter Squash	2	1.50	1
12. Cabbage	2	1.50	1
13. Melon	2	1.50	1
14. Largest Zucchini	2	1.50	1
15. Other not listed above	2	1.50	1
16. Pumpkin: 1 only that exhibitor can carry, judged on its beauty.	2	1.50	1

SECTION 2 Market Basket

Enter at least 6 different fruit/vegetables grown by exhibitor in an attractive display. Judged on quality of produce as well as attractiveness of display. Limit 1 entry.

1. Market Basket	\$ 4	3	2
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SECTION 3 Decorated Vegetables

Exhibitors should use their imagination in decorating and displaying articles in this category. Limit 1 entry per class. Due to spoilage any carved entry will automatically be marked down. Entries showing rot will be discarded.

Class	Excellent	Good	Fair
1. Decorated Vegetable. Use your imagination by using sequins, paints, glue, paper, cloth, etc.	\$3	2	1
2. Diorama: group of decorated vegetables in a scene	3	2	1

SECTION 4 Sunflowers

Limit 1 entry per class. Judged on size. Pick up entry tag at Floral Hall, then take to Dodge-Gilman to be measured and displayed

Class	Excellent	Good	Fair
1. Largest Sunflower Head	3	2	1
2. Tallest sunflower Cut roots off at soil line, one head	3	2	1

Tall sunflowers may be picked up at 6PM on Sunday. Any not picked up at that time will be discarded.

SECTION 5 Scarecrows

Pick up entry tag at Floral Hall, then take to Dodge-Gilman for display. Limit 1 entry per exhibitor. Judged on originality, design and method of display.

	5	4	3
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junior plants & cooking

SECTION 6 Plants & Flowers

All entries judged on quality, symmetry of arrangement, the use of color, and the method of display. Limit of one entry per class.

	Excellent	Good	Fair
1. Potted Plant	3	2	1
2. Dry Flower Arrangement	3	2	1
3. Fresh Flower Arrangement	3	2	1
4. Dry Herbs—Exhibit at least 4 different varieties. Dried herbs may be hung, displayed in jars or in prepared products such as tea bags, potpourri's, etc. All herbs should be properly labeled.	3	2	1
5. Fresh Herbs—Exhibit at least 3 different labeled varieties, each in its own bottle of water with 3-5 stems per bottle.	3	2	1
6. Collection of Gourds—Several different varieties in an attractive display	3	2	1
7. Other	3	2	1

SECTION 7 Food

Limit of 1 entry in each class

Entries judged on appearance and taste. Please consider food will be displayed at room temperature for several days. Any food showing spoilage may be disposed of. Bring all items on disposable dishes of appropriate size wrapped in clear plastic. Due to health regulations all food will be disposed of at 6PM on Sunday.

Class	Excellent	Good	Fair
1. Bread—1 loaf	4	3	2
2. Cake—1	4	3	2
3. Pie—1, Please, no custard or cream pies	4	3	2
4. Cookies—3	3	2	1
5. Brownies—3	3	2	1
6. Cupcakes—3	3	2	1
7. Muffins—3	3	2	1
8. Candies, Confections—3	3	2	1
9. Other	3	2	1

Prize in memory of Mary Ellen LaFrancis

SECTION 8 Home Canned Foods

Exhibit 1 standard pint canning jar of produce. Jams and jellies should be exhibited in standard jelly jars. This class will be judged on attractiveness, jar fill, clarity of liquid, cleanliness, color, label and quality.

Limit of 1 entry per class

Class

1. Jams or Jellies	2	1.50	1
2. Fruit or Vegetable	2	1.50	1
3. Pickles or Relish	2	1.50	1
4. Sauces	2	1.50	1
5. Other	2	1.50	1



SECTION 9

A special contest for ages 7-17, top 3 winners will receive special ribbons and prize from King Arthur Flour. www.kingarthur.com

All participants make the following recipe, bring 4.



Buttery Snickerdoodles RECIPE BY PJ HAMEL

Most Snickerdoodle recipes rely on vegetable shortening for their crisp/crunchy texture. For those of you who like to avoid shortening, we offer this butter-based Snickerdoodle — which can be either soft and chewy, or crunchy, depending on how long you bake it. Interestingly, they're made with either all-purpose flour or bread flour — tasty evidence that bread flour's not JUST for bread!

Prep 15 mins Bake 8 to 10 mins Total 23 mins Yield 4 dozen 2" cookies

Ingredients

Dough

- 8 tablespoons (113g) unsalted butter, at room temperature*
 - 3/4 cup (149g) granulated sugar
 - 1 large egg
 - 1 teaspoon King Arthur Pure Vanilla Extract
 - 1 teaspoon baking powder
 - 1/2 teaspoon salt*
 - 1 1/3 cups (160g) King Arthur Unbleached Bread Flour or King Arthur Unbleached All-Purpose Flour
- *If you use salted butter, decrease the salt to 1/4 teaspoon.

Coating

- 2 tablespoons (25g) granulated sugar
- 1 to 1 1/2 teaspoons cinnamon, to taste

Instructions

To make the cookies:

1. Preheat the oven to 375°F.
2. Lightly grease (or line with parchment) two baking sheets.
3. Beat together the butter and sugar until smooth.
4. Add the egg, beating until smooth.
5. Beat in the vanilla, salt, and baking powder.
6. Add the flour, mixing until totally incorporated.

To make the coating:

1. Shake together the sugar and cinnamon in a medium-sized zip-top plastic bag.
1. Drop small (1"-diameter) balls of dough into the bag; a teaspoon cookie scoop works well here.
2. Roll/toss the cookies in the cinnamon sugar until they're completely coated.
3. Space the cookies at least 1 1/2" apart on the prepared baking sheets.
4. Use a flat-bottom glass to flatten them to about 3/8" thick; they'll be about 1 1/2" in diameter.
5. Bake the cookies for 8 minutes (for soft cookies) to 10 minutes (for crunchier cookies).
6. Remove them from the oven, and cool them on the rack.

junior crafts

SECTION 10 Crafts

Limit 2 entries per class. Judged on workmanship appropriate to age, completeness and originality. You must call the superintendent if your craft is larger than 24" by 24".

Class	1st	2nd	3rd
1. Woodworking	\$4	3	2
2. Metalwork	4	3	2
3. Ceramics, clay/sculpy	3	2	1
4. Jewelry	3	2	1
5. Paper Craft	3	2	1
6. Other, not listed above			
Please describe item	3	2	1

SECTION 11 Building Blocks

Building Block Creation, bring on a base of appropriate size.

LIMIT 1 (ie. Lego®)	3	2	1
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SECTION 12 Yarnworks

Judged on workmanship, material, completeness, style and originality. Limit 2 entries per class.

Class	Excellent	Good	Fair
1. Knitting	4	3	2
2. Crocheting	4	3	2
3. Home spun yarn	4	3	2
4. Weaving	4	3	2
5. Felting	4	3	2
6. Needlework	4	3	2
(cross stitch, embroidery, latch hook etc.)			

SECTION 13 Sewing

Articles will be judged on style, color, material, originality, trimming, pressing, cleanliness, workmanship and completeness. Limit 2 entries per class.

Class	Excellent	Good	Fair
1. Pillow	3	2	1
2. Doll clothes	3	2	1
3. Clothing articles	5	4	3
4. Quilt	5	4	3
5. Wall Hanging	4	3	2
6. Other, please describe			

SECTION 14 Art

All entries in this category must be framed or matted with a sturdy hanger. String or wire held on by duct tape etc. is not acceptable. Art size limited to 20" by 24" including frame. Any entry that doesn't meet these standards will not be accepted. Entries will be judged on design, workmanship and quality.

Limit 1 entry per class.

Class	Excellent	Good	Fair
1. Drawings: pencil, ink charcoal or Painting: pastels, oil or watercolor	\$4	3	2

SECTION 15 Photography

All entries must be mounted in an appropriate frame with a sturdy hanger, so they can be hung safely. Limit 1 entry per class.

1. Photo	3	2	1
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SECTION 16 School or Group Art or Craft

Articles entered in this class will consist of one or more craft items prepared by a group of young people under the direction of a teacher or leader. It can be one large item prepared by the group, such as a quilt or a wall hanging, or a collection of many similar items made by individual students in a group. Group crafts may be brought in Tuesday Evening with permission from superintendent—Call to arrange time.

Please describe the article on the entry blank, with approximate size. The craft must be contained in a way to make it easily moved. Each group should have unique name. Limit 1 entry per group.

1. School or Group Art or Craft	10	8	6
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