

floral hall

Departments 130, 140, 150 & 160

Superintendent—Anne Linehan

Assistant—Theresa FitzGerald

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 Wed. Sept. 11, between 9 AM and 6:30 PM.

No entries will be released before Sun. Sept. 15: 6-7PM.
Additional pick up time is on Mon. Sept. 16: 9-11AM. The Fair Society will not be responsible for items or ribbons not picked up by Mon. Sept. 16. Entries are judged on Thurs. Sept. 12. 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	4	3	2
2.	Color Nature	4	3	2
3.	Color Portrait	4	3	2
4.	Color Local/New England	4	3	2
5.	Color Other	4	3	2
6.	Color Tunbridge Fair	4	3	2



PHOTO MARK DIXON

Black and White:

7.	B&W Tunbridge Fair	4	3	2
8.	B&W Landscape/Nature	4	3	2
9.	B&W Portrait	4	3	2
10.	B & W Local/New England	4	3	2
11.	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

**Best of Knitting & Crocheting Award*

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.	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 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 12, 2024. 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.

Dark Chocolate Filled Braid

PREP: 25 minutes. BAKE: 20-25 minutes. TOTAL: 2 hours, 40 minutes. YIELD: one 16" to 17" filled braid

Recipe also available at [Dark Chocolate-Filled Braid Recipe | King Arthur Baking](#)

Ingredients

Dough:

- 2 cups (240g) King Arthur Unbleached All-Purpose Flour
- 1/4 cup (43g) potato flour or 1/2 cup (43g) dried potato flakes (instant mashed potatoes)
- 1/4 cup (28g) King Arthur Baker's Special Dry Milk or nonfat dry milk
- 3/4 cup to 1 cup (198g to 227g) lukewarm water, enough to make a soft, smooth dough
- 4 tablespoons (57g) unsalted butter, at room temperature
- 1 teaspoon King Arthur Pure Vanilla Extract
- 2 teaspoons instant yeast
- 2 tablespoons (25g) granulated sugar
- 1 teaspoon (6g) table salt

Filling:

- 1/4 cup (50g) granulated sugar
- 2 tablespoons Dutch-process cocoa
- 1 tablespoon King Arthur Unbleached All-Purpose Flour
- 1/16 teaspoon (pinch) table salt
- 1 1/2 tablespoons (21g) unsalted butter, melted
- 2 1/4 teaspoons water
- 1/3 cup (57g) semisweet chocolate chips or bittersweet chocolate chips
- 1/3 cup (39g) pecans, chopped and toasted; optional

Topping:

- 1 large egg, beaten with 1 tablespoon water

Instructions

1. **To make the dough:** Weigh your flour; or measure it by gently spooning it into a cup, then sweeping off any excess. Combine all the ingredients and mix and knead — by hand, mixer, or bread machine set on the dough cycle — to make a soft, smooth dough. Place the dough in a lightly greased bowl, cover, and let it rise for 60 minutes, until it's nearly doubled in bulk.
2. **To make the filling:** In a small bowl, combine all the ingredients, stirring until smooth.
3. Turn the dough out onto a lightly greased work surface, and flatten, pat, or roll it into a 10" x 15" rectangle. Rolling on parchment makes moving the bread to the baking sheet much easier.
4. Lightly press two lines down the dough lengthwise, to divide it into three equal sections.
5. Spread the chocolate filling mix evenly down the center section, and sprinkle with the chocolate chips and pecans.
6. **To form the mock braid:** Cut 1" crosswise strips down the length of the outside sections, making sure you have the same number of strips down each side. Beginning on the left, lift the top dough strip and gently bring it across the filling diagonally. Repeat on the other side with the top dough strip, so that the two strips crisscross each other. Continue down the entire braid, alternating strips to form the loaf.
7. Cover the loaf, and set it aside to rise until noticeably puffy, about 45 to 50 minutes.
8. While the braid is rising, preheat the oven to 375°F.
9. Brush the braid with the egg wash. Bake it for 20 to 25 minutes, until it's golden brown.
10. Remove the braid from the oven and place it on a rack to cool before serving. Serve warm or at room temperature.
11. **Storage information:** Store any leftovers, 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.	Other 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.	Horseradish, ground, ready for table use	3	2	1
13.	Flavored Vinegar	3	2	1
14.	Flavored Oil	3	2	1
15.	Other than above	3	2	1

**One Best of Show Award sponsored by Boardway & Cilley*

**One Most Creative Award sponsored by Brocklebank Craft Brewing.*