

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. 10, between 9 AM and 6:30 PM.

No entries will be released before Sun. Sept. 14: 6-7PM.

Additional pick up time is on Mon. Sept. 15: 9-11AM. The Fair Society will not be responsible for items or ribbons not picked up by Mon. Sept. 15. Entries are judged on Thurs. Sept. 11. 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

* Two special ribbon: People's Choice and Galen Mudgett Jr. Photography Award

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 by home sewing machine	8	6	4
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	5	4	3
	**Handspun yarn worsted weight			
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.	Doily, crocheted	3	2	1
11.	Other knit item	4	3	2
12.	Other crochet item	4	3	2
13.	Lap blanket or bedspread	5	4	3
14.	Table runner, tatted	5	4	3
15.	Doily, tatted	4	3	2
16.	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
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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 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 11, 2025. 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

Chocolate Fudge Bundt Cake

PREP: 25 minutes. BAKE: 40-55 minutes. TOTAL: 2 hours, 45 minutes. YIELD: one large Bundt cake

Recipe also available at <https://www.kingarthurbaking.com/recipes/chocolate-fudge-bundt-cake-recipe>

Ingredients

Cake

- 1 cup (227g) brewed coffee*
- 16 tablespoons (227g) unsalted butter, at room temperature
- 3/4 cup (64g) unsweetened cocoa, Dutch-process or natural
- 2 cups (397g) granulated sugar
- 3/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- 3/4 teaspoon table salt
- 2 cups (240g) King Arthur Unbleached All-Purpose Flour

2 teaspoons King Arthur Pure Vanilla Extract

- 2 large eggs, at room temperature
- 1/2 cup (113g) sour cream or yogurt, full-fat preferred, at room temperature

Icing

- 2/3 cup (113g) bittersweet chocolate or semisweet chocolate chips, chopped
- 1/4 cup (57g) heavy cream or whipping cream

Instructions

1. Preheat the oven to 350°F.
2. **To make the cake:** Place the coffee, butter, and cocoa in a small saucepan or microwave-safe bowl. Heat, stirring, until the butter melts. Remove from the heat, and whisk until smooth. Let the mixture cool for 10 minutes.
3. While the chocolate is cooling, put the sugar, baking powder, baking soda, salt, and flour into a mixing bowl, whisking to combine.
4. Pour the cooled chocolate mixture into the bowl with the dry ingredients, and mix until thoroughly combined. Scrape the bottom and sides of the bowl, and mix again to incorporate any residue.
5. In a separate bowl, whisk together the vanilla, eggs, and sour cream or yogurt. Mix into the chocolate batter, stirring until thoroughly combined.
6. Thoroughly grease a 10- to 12-cup Bundt pan, preferably non-stick. Pour the batter into the prepared pan. Bake the cake for 50 to 55 minutes, until a long toothpick or skewer inserted into the center comes out clean. Note: a pan with a dark interior will bake the cake more quickly; start checking at about 40 minutes.
7. Remove the cake from the oven, wait 5 minutes, and turn the pan over onto a cooling rack. After 5 more minutes, lift the pan off the cake. Let the cake cool completely before icing.
8. **To make the icing:** Combine the chocolate and cream in a microwave-safe bowl, or in a saucepan set over medium heat. Heat until the cream starts to bubble around the edges.
9. Remove from the heat, and stir until the chocolate melts and the mixture is smooth. Spoon the icing over the top of the cake, letting it drip down the sides.
10. Store any leftover cake at room temperature, well wrapped, for several days. Freeze for longer storage.

*We highly recommend using brewed coffee in this recipe; while coffee won't add its own mocha flavor, it enhances the cake's chocolate flavor. However, you may substitute water, juice, or even stout beer for the coffee, if desired.



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.	Dilly Beans	3	2	1
14.	Flavored Vinegar	3	2	1
15.	Flavored Oil	3	2	1
16.	Other than above	3	2	1

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

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