

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

No entries will be released before Sun. Sept. 20: 6-7PM.

Additional pick up time is on Mon. Sept. 21: 9-11AM. The Fair Society will not be responsible for items or ribbons not picked up by Mon. Sept. 21. Entries are judged on Thurs. Sept. 17. 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.	Diamond/Crystal Art	5	4	3
11.	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	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
8.	Pieced Quilt	4	3	2
9.	Quilted wall-hanging	4	3	2

*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.	Hooked rug (over 3ft)	6	5	4
20.	Braided rug (over 36 ins.)	6	5	4
21.	Hooked rug (under 3ft)	6	5	4
22.	Hooked rug, other	6	5	4
23.	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. Items that are not preregistered may not be accepted after 5pm. 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. Please enter 3 hand pies.
4. Entries will be judged on Thursday, September 17, 2026. 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.

Blueberry Hand Pies

PREP: 30 minutes. BAKE: 18 to 20 minutes. TOTAL: 1 hour, 18 minutes. YIELD: 8 hand pies

Recipe also available at <https://www.kingarthurbaking.com/recipes/blueberry-hand-pies-recipe>

Ingredients

Pastry

2 cups (240g) King Arthur Unbleached All-Purpose Flour
3/4 teaspoon table salt
1/2 teaspoon baking powder

16 tablespoons (227g) unsalted butter, cold
1/2 cup (113g) sour cream, cold

Filling

2 cups blueberries, fresh or frozen
2 tablespoon (14g) cornstarch or 1 tablespoon (11g) Instant Clearjel*

1/3 cup (67g) granulated sugar
1/8 teaspoon table salt
1 tablespoon (14g) lemon juice

*For frozen berries, use 2 1/2 tablespoons cornstarch or 1 1/2 tablespoons ClearJel.

Topping

1 large egg, beaten
2 tablespoons (25g) coarse sparkling sugar, for garnish

Instructions

1. **To make the pastry:** Whisk together the flour, salt, and baking powder. Add the butter, working it in to make a coarse/crumbly mixture. Leave most of the butter in large, pea-sized pieces.
 2. Add the sour cream, and stir until the mixture starts to come together in chunks. Turn it out onto a floured work surface, and bring it together with a few quick kneads.
 3. Pat the dough into a rough log, and roll it into an 8" x 10" rectangle. Dust both sides of the dough with flour, and starting with a shorter end, fold it in three like a business letter.
 4. Flip the dough over, give it a 90° turn on your work surface, and roll it again into an 8" x 10" rectangle. Fold it in three again.
 5. Wrap the dough, and chill for at least 30 minutes before using.
 6. **To make the filling:** If you're using fresh berries, rinse and drain well. Place fresh or frozen berries in a saucepan. Whisk the cornstarch or ClearJel with the sugar, and pour over the berries. Add the salt and lemon juice, stirring to combine.
 7. Place the saucepan on a burner set to medium-high heat and cook, stirring, until the small amount of liquid in the bottom of the pan comes to a simmer. Reduce the heat to medium and continue to cook, stirring frequently, until the mixture starts to thicken, about 5 minutes. Transfer the cooked berries to a bowl and let cool to room temperature. It's fine to make the filling ahead of time, and refrigerate until you're ready to use it.
 8. Preheat the oven to 425°F; place a rack on the middle shelf. Line a baking sheet with parchment paper.
 9. **To assemble the pies:** Roll the dough into a 14" x 14" square. With a straight edge and pastry wheel, or a 3 1/2" square cutter, cut out sixteen 3 1/2" squares.
 10. Divide the filling among eight of the squares, using about a heaping tablespoon for each; a slightly heaped tablespoon cookie scoop works well here. Brush some of the beaten egg along the edges of each filled square.
 11. Use a knife to cut a vent into each of the remaining eight squares; or use a decorative cutter of your choice.
 12. Top each filled square with a vented square, and press along the edges with the tines of a fork to seal.
 13. Brush the top of each pie with the remaining beaten egg, and sprinkle with sparkling sugar. Transfer the pies to the prepared baking sheet. Note: If at any time during this process the pies become sticky and hard to work with, simply refrigerate them for about 20 minutes, until firm.
 14. Bake the pies for 18 to 20 minutes, until they're a light golden brown. Remove them from the oven, and let cool for 20 minutes before serving.
- Store pies, lightly wrapped, at room temperature for a couple of 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.	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.*

