

NEXT GENERATION QUILTER (FORMERLY JUNIOR) CONTEST

Category:

Possible entries include but are not limited to: quilts (any size), pillows, wall hangings, Christmas tree skirts, placemats, articles of clothing, bags or table runners.

Contest Rules:

1. All work must be completed by an individual quilt maker.
2. Work can be pieced by hand or by machine.
3. Items must be either hand or machine (domestic, hand-guided longer or digital) quilted - no hand tied quilts.
4. While there is no specific size (dimension) requirement, items will be judged based on appropriate techniques used.
5. Quilts may not be made from pre-cut quilt kits.
6. An item can only compete in the Association of Connecticut Fairs Quilt Contest once at the state contest in the fall. It can be entered in more than one local fair until it is selected to compete at the state level. An exhibitor can only represent 1 item at the State Quilt Contest.
7. Participant must be between 7 and 18 years of age at the time of judging.

Prizes:

The following prizes will be awarded in the Next Generation category:

1st place: \$25.00
2nd place: \$15.00
3rd place: \$10.00

QUESTIONS:

**Association of CT Fairs –
Quilt Committee**
Peg Grillo – Chairman
Quilts@CTAqFairs.org

State Contest

Date: November 7, 2026

Location: Holiday Inn Norwich, Norwich, CT
8:00 a.m. – 10:00 a.m.: Drop-off Quilts (pre-registered)
5:00 p.m.: Banquet

******Please check the ACF website for updates.***



Bridgewater

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ASSOCIATION OF CONNECTICUT FAIRS **PHOTO CONTEST** *Sponsored by Woodstock Fair*

The theme for the annual photo contest is "Connecticut Fairs". The photos submitted should show general scenes around our member fairs. Photos must have been taken after September 30, 2025. The photos entered do not have to be exhibited at any member fairs to be eligible.

CONTEST COMMITTEE

Devon Austin
84 Camp Street
Plainville, CT 06062
(860) 597-2899

Richard & Rita Lataille
83 Gates Road
Lebanon, CT 06249
(860) 423-1733

Janice Steinmetz
P.O. Box 965
Charlestown, RI 02813
(860) 490-8547

RULES

1. Official entry from will be on the Association of Connecticut Fairs web page. CTAgFairs.org
2. This contest is open to anybody regardless of age. Professional photographers are not eligible. The person entering the contest must take the photo submitted.
3. There will be no entry fee to enter this contest. The Association of Connecticut Fairs will not be responsible for any lost or damaged photos submitted to the contest.
4. The photographer's name, date, photo title, location of where each photo was taken must appear on the reverse side of each photo.
5. Each exhibitor may enter a maximum of two (2) photos in each lot.
6. A photo taken can not be entered into more than one lot.
7. Salon print exhibitors cannot enter the Snapshot contest.
8. You need to enter as an Adult or Junior (Juniors can't enter as an Adult).
9. All entries must be submitted no later than 6:00 PM Sunday, October 6, 2026 to any of the committee members.
10. All entries become property of the Association of Connecticut Fairs.
11. Contest winners will be announced at the Annual Fall Meeting and Banquet. Please visit CTAgFairs.org for the date, time and location of the meeting.
12. In the event that less than ten (10) prints or snapshots are entered in either the black & white or color lots, the two lots will be combined and only one set of awards will be made. Awards will be given at the judge's discretion if the number of entries does not justify the five (5) awards.
13. The Association of Connecticut Fairs reserves the rights to reproduce any and all entries with the photographers by line. One photo may be chosen to appear on the cover of the "Association of Connecticut Fairs" booklet from the previously judged contest winners.
14. The overall contest winner will receive one (1) REDUCED RATE TICKET for the upcoming season.
15. A photo contest will be held at the Annual Fair Meeting and banquet in which all registered meeting attendees will vote to determine the winner.

ASSOCIATION OF CONNECTICUT FAIRS SALON PRINTS

- > All prints must be matted.
- > No prints smaller than 5 x 7 inches matted. 8 x 10 inches prints, the mat may not be more than 2½ inches.

Lot 1: Black and White Salon Print

Lot 2: Color Salon Print

First Place	\$20.00
Second Place	\$15.00
Third place	\$13.00
Fourth Place	\$11.00
Fifth Place	\$ 9.00
Honorable Mention.....	Ribbon

ADULT SNAPSHOT CONTEST

Only commercially printed snapshots will be accepted. Snapshots should be no larger than 4x6 inches. Snapshots submitted to this contest **should not** be matted.

Lot 3: Black & White Snapshot

Lot 4: Color Snapshot

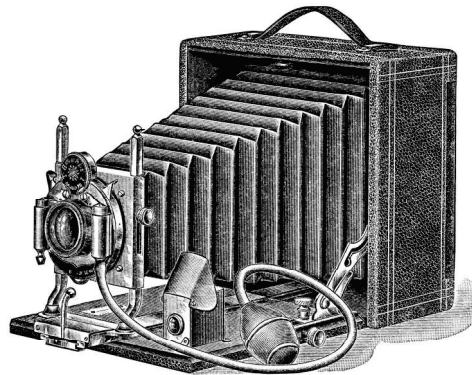
First Prize	\$10.00
Second Prize	\$8.00
Third Prize	\$7.00
Fourth Prize	\$6.00
Fifth Prize	\$5.00
Honorable Mention.....	Ribbon

JUNIOR SNAPSHOT CONTEST

Same rules apply to the Adult Contest apply to the Junior Contest. All entrants in Lot 5 must be under 19 years of age or under as of July 1, 2026.

Lot 5: Junior Color Snapshot

First Prize	\$10.00
Second Prize	\$8.00
Third Prize	\$7.00
Fourth Prize	\$6.00
Fifth Prize	\$5.00
Honorable Mention.....	Ribbon



THE ASSOCIATION OF CONNECTICUT FAIRS

Sponsored by Woodstock Fair

2026 Photo Contest

OFFICIAL ENTRY FORM

Contest Theme "Connecticut Fairs"

Note: All entries must be mailed or delivered by 6:00 p.m.
Sunday, October 4, 2026 to one of the contest committee members.

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

E-mail Address: _____

Date of Birth (Youth Only) _____ Phone # _____

Circle Lot Number		Title	Location Taken	Date Taken
Black & White	1.			
Lots 1, 3	2.			
Color	1.			
Lots 2, 4	2.			
Junior Snap- shot	1.			
Lot 5	2.			

I have read, understand and agree to abide by all rules of this contest set forth herein:

Signature: _____

2026 BRIDGEWATER FAIR PHOTOGRAPHIC CONTEST AND EXHIBITION



Open to all Amateur Photographers
Carol Wilbur - Superintendent
Fair_artandphoto@aol.com



Cash prizes (in the form of a check) awarded to 1st, 2nd & 3rd place recipients.

<u>Child</u>	<u>Junior</u>	<u>Senior</u>
1st Prize - \$40.00	1st Prize - \$75.00	1st Prize - \$150.00
2nd Prize - \$15.00	2nd Prize - \$40.00	2nd Prize - \$75.00
3rd Prize - \$10.00	3rd Prize - \$25.00	3rd Prize - \$50.00

RULES

- Contest is open to all amateur photographers. Child Division contestants must be 12 years of age or younger. Junior Division contestants must be between 13- 17 years of age. Senior Division contestants must be 18 years of age or older.
- Entry fee is \$10.00 per person and up to three entries, \$20.00 per person and up to 6 entries. A signed entry blank (see below) must accompany each entry.
- All photographs must be FRAMED AND READY TO HANG
****NO EXCEPTIONS**** i.e. Screw eyes and wire preferred.
- Photographer's name, address, and phone number must appear **on the back** of the photograph with Child, Junior or Senior Division clearly marked.
- Each entrant, accompanied by an Entry Blank, must be delivered Thursday between 4:00 and 7:00 pm to the Bridgewater Fire House.
- All entries must be picked up at the Bridgewater Fire House between 5:00 and 6:30 PM on Sunday.
- Every effort will be made to handle all prints with care, however, contest workers and sponsors cannot be held responsible for loss or damages.
- This is separate from the Association of Connecticut Fairs Photo Contest. See page 55 for State entry blank.***

ENTRY BLANK

☐ I understand the contest rules and agree to comply with them

Check one: ☐ Senior Division ☐ Junior Division ☐ Child Division

Total Number of Entries: _____

Name: _____

Address: _____

E-mail: _____

Telephone: _____

Signature: _____

P/U Signature: _____

ART EXHIBIT

Carol Wilbur - Superintendent
fair_artandphoto@aol.com

To all painters, illustrators and artists- sculptors, ceramicists, luthiers and other, this year at the Bridgewater Fair Art Exhibit we will be awarding cash prizes for 1st, 2nd and 3rd place entries.

Cash prizes (in the form of a check) awarded to 1st, 2nd & 3rd place recipients.

<u>Child</u> <u>Ages 12 and under</u>	<u>Junior</u> <u>Ages 13 to 17</u>	<u>Senior</u> <u>Ages 18 and over</u>
1st Prize - \$40.00	1st Prize - \$75.00	1st Prize - \$150.00
2nd Prize - \$15.00	2nd Prize - \$40.00	2nd Prize - \$75.00
3rd Prize - \$10.00	3rd Prize - \$25.00	3rd Prize - \$50.00

1. Entry fee is \$10 for up to three pieces and \$20 for up to six pieces.
2. All sculpture proposals including a picture, size and weight must be sent to fair_artandphoto@aol.com no later than August 14, 2026.
3. If your sculpture has been accepted, you will be notified via email. Sculpture that hasn't been approved via email will not be accepted. There is limited space for sculpture, so be sure to get your proposals in as soon as possible.
4. All work to be exhibited must be brought to the Bridgewater Firehouse Thursday between 4:00 and 6:30 pm.
5. We respectfully ask that you be tasteful in your choices of subject matter. **We cannot exhibit nudes** and will consider only original pieces. **Giclee will not be accepted.**
6. Work to be exhibited must have contact information including name, address, e-mail address and phone number clearly labeled on the back, **FRAMED AND READY TO HANG **NO EXCEPTIONS**** with either eye hooks and wire, or a saw tooth hangar.
7. Matting is optional, but judging will consider the overall presentation, so we strongly recommend matting.
8. All work must remain in the show until 5:00 pm Sunday and must be picked up between 5:00 and 6:30 pm on Sunday. BVFD will not be responsible for any work not picked up by 6:30 pm.
9. The Art Exhibit always has a proctor present, and the Fair Grounds are patrolled at night. Every effort will be made to handle artwork with care, however, contest workers and sponsors cannot be held responsible for loss or damages.

Entry Blank for Art Exhibit on following page 

ART EXHIBIT ENTRY BLANK

☐ I understand the contest rules and agree to comply with them

Check one: ☐ Senior Division ☐ Junior Division ☐ Child Division

Total Number of Entries: _____

Name: _____

Address: _____

E-mail: _____

Phone: _____

Signature: _____

P/U Signature: _____

CONGRATULATIONS

**BRIDGEWATER
COUNTRY FAIR**



HOME ARTS TENT

Katie Golembeski - Superintendent

1 Grandview Lane, New Milford, CT 06776
(203) 297-2636 or Katiehomeartsmanager@gmail.com

General Rules

1. **ONLY ONE ENTRY PER CLASS, PER EXHIBITOR WILL BE ACCEPTED IN ALL DEPARTMENTS.**
2. The Fair will not be responsible for theft, or damage of any kind to items entered within any department of the Home Arts Tent.
3. **ALL** entries must be placed by 12:00 noon on Friday.
4. The Home Arts Tent will be entirely closed for judging on Friday at 12:15 p.m. and will be available to the public when the fair opens at 4:30 p.m.
5. Exhibits **MUST** be picked up between 6:00pm and 6:30 pm on Sunday.
6. **No exhibits will be released before 6:00 pm on Sunday - NO EXCEPTIONS**
7. Special Awards :
 - I. **Superintendent's Choice Trophy** will be awarded within Jr. Hobbies.
 - II. **Best of the Best of Show Trophy** will be awarded to a Bridgewater resident in honor of Helen Stuart first Fair Secretary.

8. CONTESTS

Hobbies	60
Needlework	61-63
Flowers	64-65
Canning and Egg	66-67
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Assoc. of CT Fairs, Baked Goods.....	74-80
Bridgewater Baking Contest	82-88
King Arthur Flour	89-91
Litchfield County Contest.....	92

NOTE: *It has been deemed that all food entries having been displayed for 3 days and not under 24 hour surveillance are to be considered non-consumable. The Fair is not responsible for any of those food products consumed by the actual exhibitors when they request their return after 6 pm on Sunday.*

BRIDGEWATER FAIR HOBBY CONTEST

Junior Class (up to age 15) Senior Class (16 & older)

Ashley Marsh - Superintendent

CLASSES:

- | | |
|---------------------------------|----------------------------------|
| 1. Nature | 6. Collections - Same |
| 2. Models & Kits | 7. Dioramas & Dollhouses |
| 3. Handmade | 8. Legos - Free Build |
| 4. Hand Carved Items | 9. Legos - Lego Kit |
| 5. Collections – Assorted Theme | 10. Handmade - Red, White & Blue |

ONLY PRE-REGISTERED ENTRIES WILL BE ACCEPTED

Spaces are limited so it's 1st come 1st served. Entry **MUST** be set in place Thurs. night, between the hours of 4:00 and 6:30PM. Judging will start promptly at 8:00 am Friday. The size restrictions are 1'x2' and 2"x4" only. No exhibit will take up a full table or take space from another person [family or not]. Exhibits will be moved to a smaller space if they can accommodate the smaller space.

Space assignments and ID tags will be given out before you can set-up. Hobbies **MUST** be labeled and dated under or on the back of display. Only 1 entry per exhibitor, per class.

HOBBY ENTRY FORM

(Use entry to also Pre-register for Litchfield County Contest)

Mail to:

*Ashley Marsh 36 Henry Sanford Road
Bridgewater, CT 06752
Must be received by August 14, 2026*

Name: _____

Address: _____

Phone: _____

☐ Junior Entry (up to age 15) ☐ Senior Entry (16 & older)

Class# _____ (Separate entry form needed for each class)

Description of Hobby _____

NEEDLEWORK

Erin Byrne, Superintendent

Cotton Candy Fabrics 450 Federal Road, Brookfield, CT 06804

(203) 885-0792 or mobile (917) 907-2406

erin@cottoncandyfabrics.com

All items Must be pre-registered by August 8, 2026

General Rules

1. All entries must be delivered to **Cotton Candy Fabrics, 450 Federal Road, in Brookfield** by August 16 at 4:00 pm. **No entries** will be accepted at the fairgrounds.
2. Entries must not have been previously entered in the Bridgewater Fair.
3. All articles must have been created within the last year.
4. Only listed articles will be accepted.
5. Exhibitors may enter **ONLY** one exhibit in any class number.
6. Articles not cleaned and pressed will be not be judged.
7. Knitting and crochet items should be blocked and trimmed.
8. Entries will be given every possible care, but the management assumes no responsibility for loss or damage to articles, including damage due to weather.
9. **The Superintendent reserves the right to combine, split, or add classes based on the number of entries, if necessary.**
10. Judging will be based on overall appearance, workmanship and originality.
11. Decisions of the judges are final.
12. A Best of Show Rosette and Trophy will be awarded to one overall item within the entire Jr. and Sr. Division.
13. Ribbons will be awarded for 1st, 2nd, 3rd and 4th places in all classes.
14. No article will be released without a claim check nor returned by mail.
15. Exhibits **MUST** remain on the fairgrounds until 6:00 pm on Sunday and all articles must be claimed at the fairgrounds by 6:30 pm. Any article remaining after this time will be stored for 7 days at Cotton Candy Fabrics in Brookfield for pick up with a claim check. Any article remaining after this time will be donated to charity.



Prize Premiums: Best of Show & 1st place - \$5.00

~Entry blank located on page 63 ~

NEEDLEWORK *continued*

SEWING

- Class 1. Adult clothing
- Class 2. Children's clothing
- Class 3. Costume
- Class 4. Purse, Bag or Tote

NEEDLEWORK - any item - judging based on workmanship

- Class 5. Crewel / Embroidery
- Class 6. Cross Stitch
- Class 7. Counted Cross Stitch
- Class 8. Needle point

NEEDLE FELTING

- Class 11. Wearable/Apparel
- Class 12. Purse, Bag, or Tote
- Class 13. Holiday Item
- Class 14. Stuffed Item
- Class 15. Home Goods Item

KNITTING

- Class 16. Afghan, any size
- Class 17. Wearable/Apparel
- Class 18. Purse, Bag, or Tote
- Class 19. Home Goods
- Class 20. Stuffed Item
- Class 21. Holiday Item

CROCHET

- Class 22. Afghan, any size
- Class 23. Wearable/Apparel
- Class 24. Purse, Bag, or Tote
- Class 25. Home Goods
- Class 26. Stuffed Item
- Class 27. Holiday Item

QUILTING

- Class 28. Bed Quilt Twin or Full Size, Pieced, Hand Quilted
- Class 29. Bed Quilt Twin or Full Size, Pieced, Machine Quilted
- Class 30. Bed Quilt Twin or Full Size, Applique, Hand Quilted
- Class 31. Bed Quilt Twin or Full Size, Applique, Machine Quilted
- Class 32. Bed Quilt Full/Queen, Pieced,



Hand Quilted

- Class 33. Bed Quilt Full/Queen, Pieced, Machine Quilted
- Class 34. Bed Quilt Full/Queen, Applique, Hand Quilted
- Class 35. Bed Quilt Full/Queen, Applique, Machine Quilted
- Class 36. Crib or Lap Quilt, Pieced, Hand Quilted
- Class 37. Crib or Lap Quilt, Pieced, Machine Quilted
- Class 38. Crib or Lap Quilt, Applique, Hand Quilted
- Class 39. Crib or Lap Quilt, Applique, Machine Quilted
- Class 40. Wall Hanging, pieced
- Class 41. Wall Hanging, applique
- Class 42. Apparel
- Class 43. Home Decor Item (including Pillows)

WEAVING

- Class 44. Home Goods Item
- Junior classes – same as Adult classes***





NEEDLEWORK ENTRY BLANK

Please print neatly



Mail or Drop Off Entries to:
Erin Byrne, Superintendent
Cotton Candy Fabrics, 450 Federal Rd,
Brookfield, CT 06804

or erin@cottoncandyfabrics.com with the Subject Line: Bridgewater Fair
(203) 885-0792 or mobile (917) 907-2406

Entries must be filled out and returned by August 8, 2026.

NOTE: All entries must be delivered to Cotton Candy Fabrics
[450 Federal Rd, Brookfield, CT 06804]
by August 16 at 4:00 pm.

NO ENTRIES WILL BE ACCEPTED AT THE FAIRGROUNDS.

Exhibitor's Name _____

Address _____

Phone _____

Class #	Description of Article

____ Junior (15 & under) ____ Senior (15 & over) ____ Senior Novice (15 & over)

2026 FLOWER EXHIBIT
Roxbury-Bridgewater Garden Club, Superintendent
Wendy Jones, Secretary (860) 354-2070

Exhibiting Rules

1. All entries must be placed between 8:30 am and 12:00 noon on Friday.
No entries will be accepted after that time. **The exhibit will close at noon for preparation and judging.**
2. **Exhibitors are allowed only one entry (per household) in each class.**
3. Exhibitors should furnish their own appropriately sized recycled **glass** containers for all the cut flower specimens, using big jars weighted with stones for heavy flowers.
4. Cut flower specimens should be entered with foliage and be free from disease and insect injury. **Purchased flowers and foliage are permitted in only classes 39, 40, 41.**
5. Entries must be completely finished, and ready for placement before brought to the Fair, with the correct class identified. **Note changes for Marigolds, Dahlias, Hydrangeas.**

Descriptions can be found at roxburybridgewatergardenclub.com

6. All entries must be picked up between 6:00 and 6:30 pm on Sunday.
Anything remaining after 6:30 will be recycled.
7. Not all awards will be given in a class if standards are not met.

ANNUALS CLASS 2-3 stems	PERENNIALS AND OTHER FLOWERS CLASS
1. Calendula	12. Dahlia (Cactus) 1 bloom
2. Celosia	13. Dahlia (Pompom) 1 bloom
3. Cosmos	14. Dahlia, (Dinner plate) 1 bloom
4. Marigold (African)	15. Dahlia (Anemone) 1 bloom
5. Marigold (French)	16. Dahlia (Single) 1 bloom
6. Marigold (Signet)	17. Gladiolus, 1 spike (at least 1 open bloom)
7. Snapdragon	18. Hibiscus, 1 stem
8. Sunflower	19. Hydrangea Paniculata (cone shaped), 1 stem
9. Zinnia (under 2")	20. Hydrangea Macrophylla (mop head), 1 stem
10. Zinnia (2" and over)	21. Hydrangea Macrophylla (lace cap), 1 stem
11. Any other Annual not listed (Name variety on entry tag)	22. Phlox, 1 stem

FLOWER EXHIBIT *continued*

- 23. Rose, miniature, 1 spray
- 24. Rose, standard, 1 stem
- 25. Rudbeckia, 2-3 stems
- 26. Tuberous Begonia, 1 stem
- 27. Any other perennial specimen (**Name variety on entry tag**)

Potted Plants (acquired at least 90 days prior to Fair)

Class

- 28. African Violet
- 29. Begonia
- 30. Cactus
- 31. Dish Garden, 3 or more plants
- 32. Fern
- 33. Succulent
- 34. Other Flowering Plant
(**Name variety on entry tag**)
- 35. Other Non-Flowering Plant
(**Name variety on entry tag**)

Cut Flower Basket or Container (must be grown by exhibitor)

Class

- 36. Bouquet of several different flowers that attract **pollinators**
- 37. Basket with handle, 3 or more varieties of flowers
- 38. Miniature arrangement, 3-6" in any direction

Florist grown flowers and foliage permitted in the following artistic arrangements.

Class

- 39. Yankee Doodle Dandy
- 40. Rockets Red Glare
- 41. Purple Mountains Majesty

Junior Division Class – Children under 12 years old

- 42. "Bee Friendly" bouquet of flowers
- 43. Bouquet of wildflowers
- 44. Fairy garden
- 45. Any Annual grown by child

CANNING AND FRESH EGGS EXHIBIT

Ellen M. & Elliott W. Woolwich, Superintendents

Cell: (970) 217-0361 E-mail: ewoolwich@yahoo.com

Competition is open to all adults (Senior Division), children and youth up to 16 years of age (Junior Division) in both canning and eggs.

- ◇ **The Rosemary R. Woolwich Award** for the Most Unique Canning and Egg Award.
- ◇ **The Vincent Talarico Memorial Canning Award** is presented to the Best of Competition related to the category of Canned Hot Peppers.
- ◇ **The Gabby Adler Memorial Canning Award** is presented to the Best of the Competition related to the category of Canned Jams and Jellies.
- ◇ **The Amelia Mathiss Award** is presented to the Best of Canning of Fresh Fruit.
- ◇ **The Rosemary Paul Award** for Excellence in Canning.

RULES

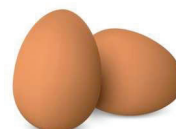
1. Entries will be accepted Thursday from 5:00 - 7:00 p.m., and Friday from 8:00 am until 12:00 noon.
2. All exhibits in the Home Arts Tent must be placed by 12:00 Noon on Friday of the fair - no exceptions. The Home Arts Tent will be closed entirely for judging at 12:15 on Friday and will be available to the public when the fair opens at 4:30 pm.
3. All entries are to be delivered to the Home Arts Tent located next to the Fire House.
4. Entries must have been made within 12 months immediately preceding the Fair, and never exhibited at this Fair before.
5. Exhibits will not be released until Sunday 6:00 pm and must be picked up by 7:00 pm. Any unclaimed entries will be disposed of by the management.
6. First, Second and Third Place Ribbons will be awarded to deserving entries.



7. A trophy will be awarded for the Best of Show in Canning and Eggs for both Junior and Senior Divisions.
8. A Rosette will be awarded for Judges Choice in Canning and Eggs for both Junior and Senior Divisions.
9. Items will not be sold at the Fair.
10. Judging will begin promptly on Saturday at 1:00 p.m.

EGGS

1. Any entry will be one dozen (12) eggs of any size or color, and / or a creative display of eggs. Eggs may be displayed in a carton, basket, or an arrangement determined by the participant.
2. All eggs should be clean and crack free. If eggs are decorated with colors, they should be of a non-toxic nature.



CANNING

1. Any vegetable, fruit, pickle product, relish, chili sauce, honey, jam, jelly, preserve, conserve, apple product or maple syrup may be entered, any size.
2. Labels are required for each individual entry. Participant's name should NOT be on the label.
3. According to the U.S.D.A. recommendations, no entries will be accepted with paraffin.
4. All canned goods must be exhibited in regular canning jars. Jars, rings, and lids must be clean and must be free of all residues, otherwise they will be disqualified.
5. Canning jar rings must remain on all canned products entered into the canning competition.
6. Entries will be judged on appearance, pack product, jars, labeling; each factor being given equal weight also in some instances judges reserve the right to open jars to check consistency, quality and taste.



7. SPECIAL ENTRY: An assortment of canning must be at least 5 jars or a small 15 x 15 inch entry related to canning.



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GENERAC



VEGETABLE AND FRUIT EXHIBIT

Senior & Junior Divisions

David Golembeski, Superintendent
(203) 788-8913

Vegetable Exhibit Rules:

1. All Senior and Junior Division entries must be placed between 8:30 am and 12:00 noon on Friday. No entries will be accepted after that time. The Home Arts Tent will be entirely closed for judging on Friday at 12:15 p.m. and will be available to the public when the fair opens at 4:30 p.m. No Pre-Registration is Required!
2. The Junior Division is strictly for exhibitors age 15 and under who personally bring in their own vegetables for entry. They must be able to verbalize the correct class, the variety, and answer questions about their garden. The entries must have been raised in their own garden, tended, and cared for during the growing season entirely by the Junior Exhibitor. No parents, grandparents, etc. are allowed to enter this division in the name of a Junior Exhibitor. No children of commercial growers, i.e. Farmstand or Farm Market sellers, are allowed to enter the Junior Division. They are welcome to enter in the Senior Division.
3. The exhibitor is responsible to provide the exact class, variety, and proper number of specimens as designated for judging for each entry. No exhibitor may have more than one entry in each class.
4. Each entry will be judged on uniformity in shape, size, color, and condition. Each entry should be of market size and eating quality, and be free of soil, disease, insect and mechanical injury.
5. Specimens should be trimmed. Roots should be left on beets, turnips, carrots, leeks, celery, and onions. Cabbage and cauliflower trimmed close so that only 3 or 4 leaves curl away from the head. Corn should be shucked. Leaves/ tops must be removed from carrots, rhubarb, and beets. Leeks should be trimmed. Grape tomatoes must be a cluster of specimens on a single stem.
6. "Best of Show" will be chosen from any class except Class 110 – Any Vegetable Not Listed. The variety name must be listed for all specimens entered in any "Other" Class or for the Heirloom Tomato Class.
7. Ribbons and premium checks must be picked up on Sunday between the hours of 10:00 am to 5:00 pm. None will be mailed. Unclaimed prize money will be donated to the Bridgewater Fire Department. Note: Commercial growers receive ribbons but no premium payment.
8. All entries, with the exception of the potted specimen plants, become the property of the Fair Committee. **None will be returned or sold.** All entries (including all of the vegetable arrangement containers and bouquet vases) must remain on display until they are released at 6:00 pm on Sunday.

NOTE: The classes listed are the same for the Junior and Senior Divisions.

VEGETABLE AND FRUIT EXHIBIT *continued*

Class 1. FRUIT ARRANGEMENT

Best collection of 5 different varieties of fruits. Cannot contain baked goods, prepared food products or vegetables in the display. Fruit must be of market quality, in natural state and without decoration.

Class 2. VEGETABLE ARRANGEMENT

Best display of ten (10) or more different vegetables in a flat container or basket. Judged equally on: artistic appeal, specimen quality, number of species and types. Cannot contain baked goods, prepared food products or fruit in the display. Vegetables must be in their natural state and without decoration.

Class 3. SPECIMEN PLANTS

Any vegetable or fruit plant that is potted, settled, growing, and without wilt. Judged on appearance, maturity, labeling, apparent care, and forethought.

FRUITS:

- Class 4. Apples (5 specimens)
- Class 5. Blackberries (1 pint)
- Class 6. Blueberries (1 pint)
- Class 7. Melon, any variety (1 specimen)
- Class 8. Peaches (5 specimens)
- Class 9. Pears (5 specimens)
- Class 10. Any other fruit not listed

Corn (5 ears)

- Class 27. Sweet, any variety
- Class 28. Ornamental Corn

Cucumber (3 specimens)

- Class 29. China Long
- Class 30. Green Slicing
- Class 31. Pickling

VEGETABLES:

Beans

- Class 11. Green Flat (10 pods)
- Class 12. Green Round (10 pods)
- Class 13. Red Pole Beans (10 pods)
- Class 14. Yellow Flat (10 pods)
- Class 15. Yellow Round (10 pods)
- Class 16. Purple (10 pods)
- Class 17. Any Other Bean Variety

Eggplant (1 specimen)

- Class 32. Bi-Color
- Class 33. Purple
- Class 34. White
- Class 35. Any Other Eggplant Variety

Class 18. Beets (3 specimens)

Class 19. Broccoli (1 bunch)

Cabbage (1 head)

- Class 20. Green (1 head)
- Class 21. Savoy (1 head)
- Class 22. Red (1 head)

Class 23. Carrots (5 specimens)

Class 24. Cauliflower (1 head)

Class 25. Celery (1 plant)

Class 26. Chard (1 plant)



VEGETABLE AND FRUIT EXHIBIT

continued

Gourds

- Class 36. Arrangement (6 specimens)
- Class 37. Large over 6 in. diameter (1 specimen)

Herbs (1 container / vase)

- Class 38. Same Variety Bouquet
- Class 39. Mixed Variety Bouquet
- Class 40. Potted Plant

Class 41. Kale (1 plant)

Class 42. Kohlrabi (1 plant)

Lettuce (1 head/plant)

- Class 43. Lettuce, Head (1 Head)
- Class 44. Lettuce, Loose Leaf (1 Plant)

Onions (3 specimens or as noted)

- Class 45. Garlic (3 Specimens)
- Class 46. Shallots (3 Specimens)
- Class 47. Leeks (3 Specimens)
- Class 48. Onions, Scallions/ Bunching (5 Specimens)
- Class 49. Onions, Red (3 Specimens)
- Class 50. Onions, White (3 Specimens)
- Class 51. Onions, Yellow Globe (3 Specimens)
- Class 52. Onions, Any Other Variety (3 Specimens)

Peppers (3 specimens)

- Class 53. Peppers, Cayenne (3 Specimens)
- Class 54. Peppers, Cherry (3 Specimens)
- Class 55. Peppers, Green Hot (3 Specimens)
- Class 56. Peppers, Green Sweet Bell (3 Specimens)
- Class 57. Peppers, Red/ Yellow Sweet Bell (3 Specimens)
- Class 58. Peppers, Habanero (3 Specimens)
- Class 59. Peppers, Italian Frying (3 Specimens)
- Class 60. Peppers, Jalapeno (3 Specimens)
- Class 61. Peppers, Red Hot (3 Specimens)

- Class 62. Peppers, Shishito (3 Specimens)

- Class 63. Peppers, Yellow Hot (3 Specimens)

- Class 64. Peppers, Yellow Sweet (3 Specimens)

- Class 65. Peppers, Any Other Variety

Potatoes (3 specimens)

- Class 66. Potatoes, Blue / Purple (3 Specimens)

- Class 67. Potatoes, Fingerling (3 Specimens)

- Class 68. Potatoes, Green Mountain (3 Specimens)

- Class 69. Potatoes, Katahdin (3 Specimens)

- Class 70. Potatoes, Kennebec (3 Specimens)

- Class 71. Potatoes, Red (3 Specimens)

- Class 72. Potatoes, Russet (3 Specimens)

- Class 73. Potatoes, Yukon Gold (3 Specimens)

- Class 74. Potatoes, Any Other Variety (3 Specimens)

Pumpkins (1 specimen - or as noted)

- Class 75. Pumpkin, Field or Large (1 Specimen)

- Class 76. Pumpkin, Sugar (1 Specimen)

- Class 77. Pumpkin, Miniature (3 Specimens)

Class 78. Rhubarb (5 stems)

Squash (1 specimen)

- Class 79. Squash, Acorn (1 Specimen)

- Class 80. Squash, Butternut (1 Specimen)

- Class 81. Squash, Crook Neck (1 Specimen)

- Class 82. Squash, Long / Narrow - Over 1 ft. (1 Specimen)

- Class 83. Squash, Scalloped / Patti Pan (1 Specimen)

- Class 84. Squash, Spaghetti (1 Specimen)

VEGETABLE AND FRUIT EXHIBIT
continued

Squash *continued*

- Class 85. Squash, Straight Neck
(1 Specimen)
- Class 86. Squash, Green Zucchini
(1 Specimen)
- Class 87. Squash, Golden Zucchini
(1 Specimen)
- Class 88. Squash, Any Other Variety
(1 Specimen)

Class 89. Spinach (1 Plant)

Tomatoes (3 specimens – or as noted)

- Class 90. Tomatoes, Beefsteak
(3 Specimens)
- Class 91. Tomatoes, Better Boy
(3 Specimens)
- Class 92. Tomatoes, Celebrity
(3 Specimens)
- Class 93. Tomatoes, Early Girl
(3 Specimens)
- Class 94. Tomatoes, Grape Cluster
(7 Specimens)
- Class 95. Tomatoes, Sm. Red
Round/ Pear, Less than or
equal to 1 Inch (7
Specimens)
- Class 96. Tomatoes, Sm. Yellow /
Orange Round/ Pear, Less
than or equal to 1 Inch
(7 Specimens)
- Class 97. Tomatoes, Red Round/
Pear, Over 1 Inch (7
Specimens)
- Class 98. Tomatoes, Yellow / Orange
Round/ Pear, Over 1 Inch
(7 Specimens)
- Class 99. Tomatoes, Black Cherry
(7 Specimens)
- Class 100. Tomatoes, Larger Italian
Plum/ Roma (3 Specimens)
- Class 101. Tomatoes, Small Plum/
Juliet (3 Specimens)
- Class 102. Tomatoes, Heirloom
(3 Specimens)
- Class 103. Tomatoes, Jet Star
(3 Specimens)
- Class 104. Tomatoes, Orange
(3 Specimens)

- Class 105. Tomatoes, Pink
(3 Specimens)
- Class 106. Tomatoes, Rutgers
(3 Specimens)
- Class 107. Tomatoes, Yellow
(3 Specimens)
- Class 108. Tomatoes, Tomatillo
(3 Specimens)
- Class 109. Tomatoes, Any Other
Variety (3 Specimens)
- Class 110. Any Vegetable Not Listed
- Class 111. Biggest Pumpkin
- Class 112. Biggest Squash
- Class 113. Largest Zucchini
- Class 114. Tallest Cornstalk
- Class 115. Tallest Sunflower
- Class 116. Vegetable Novelty - Natural
State
- Class 117. Vegetable Novelty –
Embellished

Class 118. Largest Tomato Contest

Senior Division: Tomato must weigh
at least 2 lbs. Tomato must have a
stem, be ripe, and be market quality.

**Prize money donated by the
Golembeski Family**

in memory of Anna Golembeski

1st - \$15.00 2nd - \$10.00 3rd - \$5.00

Junior Division: Tomato must weigh
at least 1 lb. Tomato must have a
stem, be ripe, and be market quality.

**Prize money donated by the
Golembeski Family**

in memory of Stash Golembeski

1st - \$15.00 2nd - \$10.00 3rd - \$5.00



VEGETABLE AND FRUIT EXHIBIT *continued*

PRIZE PREMIUMS:

Class:	1st	2nd	3rd
1 and 2	\$ 10.00	\$ 7.00	\$ 5.00
3 – 117	\$ 3.00	\$ 2.00	\$ 1.00

Note: 1st prize, with no competition pays 2nd prize money

PLEASE NOTE: *All entries, with the exception of the potted specimen plants, become the property of the Fair Committee. None will be returned or sold.*



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ASSOCIATION OF CONNECTICUT FAIRS

2026 Baking Contests Rules

Each year The Association of Connecticut Fairs sponsors baking contests open to the public at participating member fairs. There are separate contests for Junior and Adult divisions, each with a specific recipe. A Two-Crusted Apple Pie Baking contest is also held.

WHO MAY ENTER: The contest at each participating member fair is open to all men, women and juniors. Commercial, industrial or professional bakers are not eligible. Divisions: Juniors (ages 7 to 15 as of July 1st) and Adult. Bakers no longer have to be a Connecticut resident to participate in the Baking Contests.

HOW TO ENTER: All men, women or juniors entering a contest at any participating member fair is automatically entered and competing in the local contest. Contestants may enter the contest at as many fairs as they wish until they win first prize. They will then represent that fair at the state baking contest. Please submit entries to both the local and state contest on disposable plates. The Association of Connecticut Fairs and the member fairs are not responsible for the return of plates, trays or containers.

JUDGING: Judging will be based on appearance, flavor and texture. The Association of Connecticut Fairs will furnish judges' score sheets to each fair and the contestant will receive these sheets at the end of the contest. Additions, deletions or substitutions in the recipe are not permitted and will result in disqualification. All decisions of the judges are final.

LOCAL CONTEST: The winner of the local contest will receive a blue ribbon from the Association of Connecticut Fairs and will then become eligible to submit their entry at the state contest. In the event that only one entry is received at the local contest and that entry is worthy of first prize, that entry must be awarded the first place ribbon.

STATE CONTEST: The state contest is held as part of the Fall Meeting and Convention of the Association of Connecticut Fairs. Entries for the state contest are accepted from **8:00 am to 10:00 a.m.** on the day of the judging (contact your local fair or visit www.ctagfairs.org for the date and location). Contest winners are announced at the Fall Meeting. Each fair is responsible for contacting their contest winner and providing them with information. The Association of Connecticut Fairs does not contact individual fairs or contest winners in regards to contest and banquet reservations nor does the Association of Connecticut Fairs cover the costs of attending the awards banquet. **NO BANQUET RESERVATIONS FOR CONTEST WINNERS WILL BE ACCEPTED AT THE DOOR.**

NOTE: UPDATED RULES

1. **Bakers no longer have to be a Connecticut resident to participate in the baking contests.**
2. **Two-Crusted Apple Pie - 3x5" index card is no longer required for submitting the Apple Pie recipe. Recipe is still required with name and address. Recipe for judging only.**
3. **Photo provided with Adult and Junior Contests required to be used.**

**All entries to the state contest become property of
The Association of Connecticut Fairs.**

ASSOCIATION OF CONNECTICUT FAIRS

TWO CRUSTED APPLE PIE CONTESTOpen to ages 15 and over

JUNIOR BAKING CONTESTOpen to ages 7 to 15 as of July 1st

SENIOR BAKING CONTESTOpen to ages 16 and over

**Laurie M Skornia -
Chairman**

136 View Street
Torrington, CT 06790

lskornia@optimum.net
203-464-0933

Kristy Faulkner
73 New England Road
Guilford, CT 06437

kristybale@msn.com
203-823-0261

Valerie Ferrucci
1595 Little Meadow Road
Guilford, CT 06437
vferrucci@ffmechanical.com

Jean Hardy
230 Russo Drive
Hamden, CT 06518
JMH100450@aol.com

Fred Mauzey
83 Union Street
Guilford, CT 06437
fmauzey@hotmail.com
203-453-3251

Diane Richard
518 West Street
Guilford, CT 06437
dianerich@snet.net
203-457-1168

Frank Skornia
328 Ely Ave #1
Norwalk, CT 06854
fskornia@gmail.com
203-231-6992

Donna Veach
1218 High Road
Kensington, CT 06037
dmveach@comcast.net
860-604-0462

Kathy-Leigh Russo
580 West Street
Guilford, CT 06437
Kathy-Leigh@comcast.net
203-457-0641

Bob Russo
580 West Street
Guilford, CT 06437

Jennifer Johnson
30 Liberty St
New Britain, CT 06052

Erin Bouteiller
86 Creamery Road
Durham, CT 06442

Aiden Boyles
P.O Box 7201
Berlin, CT 06037

Megan Boyles - Co-Chairman
P.O. Box 7021
Berlin CT 06037
ms.boyles1982@gmail.com
860-948-0048

Junior Member:
Willow Baker

CONTACT INFO:

Email Baking@CTAgFairs.org if you
have any questions.
Laurie M. Skornia (203) 464-0933

ASSOCIATION OF CONNECTICUT FAIRS 2026 Two Crusted Apple Pie Contest

Contest Rules

1. Each pie must be a 9" (measured at the top inside edge of the dish) Two-Crusted Pie. Lattice-top is excluded.
2. Include the recipe with your name and address. Recipe is for judging only.
3. No pre-made or pie mixes are allowed.
4. The main ingredient must be apples. However, pies may include other fruits or ingredients.
5. Failure to adhere to these rules will **disqualify** the entered pie from the competition.
6. All pies become the property of the Association of Connecticut Fairs (baking dishes will not be returned).

JUDGING CRITERIA

Overall Appearance 40 points

Crust 10 points

Flavor 40 points

Texture 10 points

TOTAL 100 points



The following prizes plus a rosette will be awarded at the annual state contest held in November 2025. Honorable Mention Rosettes will also be awarded.

1st Place .. \$40.00	2nd Place ... \$35.00	3rd Place\$30.00
4th Place .. \$25.00	5th Place \$15.00	6th Place.....\$12.50
7th Place .. \$10.00	8th Place \$7.50	9th & 10th Place \$5.00

Bishops Orchards is sponsoring by awarding gift cards for 1st, 2nd and 3rd Place at the Annual State Contest held in November. King Arthur Flour is sponsoring ribbons and prizes at the Annual State Contest in November.



Bishops Orchards is sponsoring by awarding gift cards for 1st, 2nd and 3rd Place at the Annual State Contest held in November. King Arthur Flour is sponsoring ribbons and prizes at the Annual State Contest in November.

ASSOCIATION OF CONNECTICUT FAIRS

2026 Junior Baking Contest

S'more Granola Bars



Prep: 15 minutes
Bake: 26 to 37 mins
Total: 1 hour
Yield: sixteen 2 1/4" squares

Ingredients:

- 6 tablespoons unsalted butter
- 1/2 cup light brown sugar, packed
- 6 tablespoons maple syrup
- 2 1/4 cup old-fashioned rolled oats
- 1/2 cup King Arthur Unbleached All-Purpose Flour
- 1/2 teaspoon table salt
- 1 cup graham cracker crumbs, from about 6 to 7 whole graham crackers
- 1/2 teaspoon cinnamon
- 1 1/2 cups semisweet chocolate chips
- 3 1/2 cups mini marshmallows

Directions:

1. Lightly grease with butter, a 9-inch square pan.
2. Place a rack in the top third of the oven.
3. Preheat the oven to 350°F.
4. In a medium saucepan set over medium heat, melt and stir together the butter, brown sugar, and syrup, cooking until the sugar has dissolved.
5. Stir in the oats, flour, salt, graham cracker crumbs, and cinnamon.
6. Press about 3/4 of the mixture evenly into the prepared pan. Reserve a generous cup for the topping.
7. Bake the crust for 15 to 20 minutes.
8. Remove the crust from the oven and sprinkle the chocolate chips evenly over the hot crust. Wait 5 minutes, then spread the melted chocolate evenly over the crust.
9. Sprinkle the marshmallows over the chocolate, then top the marshmallows with the remaining crust mixture; this is the topping.

ASSOCIATION OF CONNECTICUT FAIRS 2026 JUNIOR BAKING CONTEST

S'more Granola Bars *continued*

10. Bake for 10 to 15 minutes, until the marshmallows are puffed.
11. Turn the oven to broil and broil the bars for 1 to 2 minutes until the marshmallows are toasted to your liking. This happens quickly, so be sure to keep a close eye on the bars to prevent them from burning.
12. Turn off the oven/broiler. Remove the bars from the oven and cool completely on a wire rack (in the pan) before cutting.

Submit 6 bars on a 9-inch white paper plate.

The following prizes and a rosette will be awarded at the annual state contest held in November 2026. Honorable Mention Ribbons will be awarded.

1st Place: \$20.00	6th Place: \$5.00
2nd Place: \$15.00	7th Place: \$5.00
3rd Place: \$10.00	8th Place: \$5.00
4th Place: \$7.50	9th Place: \$2.50
5th Place: \$5.00	10th Place: \$2.50

King Arthur Flour is sponsoring ribbons and prizes at the Annual State Contest held in November 2026.



Judging Criteria

Overall appearance.....	25 points
Following Directions.....	10 points
Texture.....	15 points
Aroma	10 points
Flavor.....	<u>40 points</u>
TOTAL	100 points

NOTE: It has been deemed that all food entries having been displayed for 3 days and not under 24 hour surveillance are to be considered non-consumable. The Fair is not responsible for any of those food products consumed by the actual exhibitors when they request their return after 6 pm on Sunday.



ASSOCIATION OF CT FAIRS

2026 Adult Baking Contest

Lemon Bliss Cake

Prep: 20 minutes
Bake: 45 mins to 1 hour
Total: 1 hour 20 mins
Yield: one Bundt cake



Ingredients:

Cake:

- 16 tablespoons unsalted butter, at room temperature, at least 65°F
- 2 cups granulated sugar
- 1 teaspoon table salt
- 4 large eggs, at room temperature
- 2 teaspoons baking powder
- 3 cups King Arthur Unbleached All-Purpose Flour
- 1 cup whole milk, at room temperature
- zest of 2 medium lemons

Glaze:

- $\frac{1}{3}$ cup freshly squeezed lemon juice, the juice of about 2 medium size juicy lemons
- $\frac{3}{4}$ cup granulated sugar

Icing

- 1 $\frac{1}{2}$ cups confectioners' sugar, sifted
- pinch of table salt
- 2 to 3 tablespoons freshly squeezed lemon juice

Instructions

1. Preheat the oven to 350°F.
2. Beat together the butter, sugar, and salt, first until combined, then until fluffy and lightened in color.
3. Add the eggs one at a time, beating well after each addition. Scrape the sides and bottom of the bowl once all the eggs have been added and beat briefly to re-combine any residue.
4. Measure the flour by gently spooning it into a cup, then sweeping off any excess. Whisk the baking powder into the flour. Add the flour mixture to the batter in three parts alternately with the milk, starting and ending with the flour. The batter may look slightly curdled when you add the milk. That's OK; it'll smooth out as you add the flour. Mix until everything is well combined; the batter will look a bit rough but shouldn't have any large lumps. Stir in the zest.
5. Thoroughly grease a 12-cup Bundt pan of your choice. Spoon the batter into the prepared pan, leveling and smoothing the top with a spatula.

ASSOCIATION OF CONNECTICUT FAIRS

2026 Adult Baking Contest *continued*

6. Bake the cake for 45 to 60 minutes, or until a cake tester or toothpick inserted into the center comes out clean. A pan with a dark interior will bake cake more quickly; start checking at 40 minutes.
7. While the cake is baking, make the glaze by stirring together the lemon juice and sugar. Microwave or heat over a burner briefly, stirring to dissolve the sugar. You don't want to cook the lemon juice, so microwave just until very warm, but not uncomfortably hot — less than 1 minute should do it. Set the glaze aside.
8. Remove the cake from the oven and carefully run a knife between cake and pan all around the edge. Place the pan upside down on a cooling rack. If the cake drops out of the pan onto the rack, remove the pan. If the cake doesn't drop onto the rack, let it rest for 5 minutes, then carefully lift the pan off the cake. If the cake still feels like it's sticking, give it another 5 minutes upside down, then very gently shake the pan back and forth to loosen and remove it.
9. Brush the glaze all over the hot cake, both top and sides. Let it sink in, then brush on more glaze, continuing until all the glaze is used up.
10. Allow the cake to cool completely before icing.
11. To ice the cake, mix the sugar and salt, then mix in 2-3 tablespoons of the lemon juice, adding just enough additional juice to create a thick glaze, one that's just barely pourable. Drizzle it artfully over the completely cool cake.

Judging Criteria

Overall appearance.....	25 points
Following Directions.....	10 points
Texture	15 points
Aroma.....	10 points
Flavor	<u>40 points</u>
TOTAL	100 points

The following prizes and a rosette will be awarded at the annual state contest held in November 2026. Honorable Mention Ribbons will also be awarded.	1st Place: \$40.00	6th Place: \$12.50
	2nd Place: \$35.00	7th Place: \$10.00
	3rd Place: \$30.00	8th Place: \$7.50
	4th Place: \$25.00	9th Place: \$5.00
	5th Place: \$15.00	10th Place: \$5.00

Submit on foil-covered cardboard measured no more than one inch from sides of the cake

NOTE: It has been deemed that all food entries having been displayed for 3 days and not under 24 hour surveillance are to be considered non-consumable. The Fair is not responsible for any of those food products consumed by the actual exhibitors when they request their return after 6 pm on Sunday.



BRIDGEWATER

VOLUNTEER FIRE DEPT.

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EXPLORE

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BREWS, AND
WINE

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SATURDAY

September 19th

5:00PM-8:00PM

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Jill Linder, Superintendent
13 Butterbrook Hill, New Milford, CT 06776
(860) 946-3684 bridgewaterfairbaking@yahoo.com

PLEASE PRE-REGISTER
2026 DROP OFF RULES

NOTE: *It has been deemed that all food entries having been displayed for 3 days and not under 24 hour surveillance are to be considered non-consumable. The Fair is not responsible for any of those food products consumed by the actual exhibitors when they request their return after 6 pm on Sunday.*

DROP OFF DAY IS FRIDAY BETWEEN 8:00 am-12:00 noon AT THE HOME ARTS TENT. If this time is a conflict call Jill Linder (860) 946-3684 and we can make other drop off arrangements.

Please call Jill Linder or email by August 20, 2026, or email at bridgewaterfairbaking@yahoo.com with your planned entries. **Please pre-register.** Upon arrival at the fair, it will make checking in your entries faster or have a pre-filled out entry form. We will also accept entries that are not pre-registered.

All Senior and Junior Division entries must be placed between 8am-12:00 noon FRIDAY. All entries must be wrapped in plastic wrap, on a disposable plate or cardboard wrapped in aluminum foil, that is no larger than 1 inch bigger than the entry. No entries will be accepted after 12:00 noon FRIDAY. The exhibit will be closed at 12:00 noon in preparation for judging.

All baked good must remain on display until 6:00 pm Sunday.

Juniors: Ages 15 and under

Seniors: Ages 16 and over

The categories are the same for both Juniors and Seniors.

CLASS I - CAKES

Layer	Cupcake	Sponge
Loaf	Chiffon	Spice
Sheet	Jelly Roll	Gluten Free
Angel	Fruit	Misc.

CLASS IV - PIES

Any kind of pie or tart
No cream pies or cheesecakes - Due to
the weather

CLASS II - COOKIES (6 PER ENTERED PLATE)

Donut Bars	Bar Cookies	Gluten Free
Brownies	Granola Bars	Misc.
Donuts	Health Food	

CLASS III - BREADS AND MUFFINS

Muffins	Quick Bread	Coffee Cake
Dinner Rolls	Yeast Breads	Gluten Free
Coffee Ring	Sweet Rolls	Misc.

BRIDGEWATER BAKING CONTEST

continued

JUNIOR BAKING CONTEST	Open to ages 15 and under
SENIOR BAKING CONTEST	Open to ages 16 and over
KING ARTHUR FLOUR CONTEST	Open to all ages
MEN ONLY BAKING CONTEST	Open to men ages 16 and over
PRE-DECORATED COOKIE CONTEST	Open to all ages

Premiums for 1st, 2nd, 3rd in each class

1st - \$7.00 2nd - \$6.00 3rd - \$5.00

Best of Show - In Memory of Mary Colburn

Junior and Senior Division entries must be placed between 8:00 am and 12:00 noon on Friday. **No entries will be accepted after 12:00 noon.**

The exhibit will be closed at 12:00 noon in preparation for judging.
Baked goods will remain on display until 6:00 pm, Sunday.

BRIDGEWATER BAKING CONTEST

Pre-decorated Cookie Contest

Open to all ages

INSTRUCTIONS:

1. At home, bake a BIG COOKIE of any kind. Or you may buy a BIG COOKIE.
2. Now decorated the cookie any way you wish.
3. Bring the cookie to the Home Arts Tent where all big cookies will be judged.



**BRIDGEWATER BAKING CONTEST
2026 JUNIOR BAKING RECIPE
VELVET POUND CAKE WITH BLUEBERRIES**



INGREDIENTS:

- 14 Tablespoons unsalted butter - Room temperature
- 3 ounces cream cheese - Room temperature
- $\frac{3}{4}$ teaspoon salt
- 1 $\frac{1}{2}$ cups granulated sugar
- 1 $\frac{3}{4}$ cups King Arthur All-Purpose Flour
- 1 teaspoon baking powder
- 2 teaspoons Vanilla Extract
- $\frac{1}{4}$ teaspoon Almond Extract
- 5 Large Eggs, room temperature
- 1 cup Blueberries

Directions:

Preheat oven to 325° degrees. Grease a 9" x 5" loaf pan

1. Use a mixer. Beat together the butter and cream cheese high speed until they're very light and fluffy.
2. Add the salt, sugar, flour, and baking powder, and mix to combine; the batter will be stiff
3. Add the extracts and 1 egg. Beat well. Continue to add the eggs one at a time beating well after each addition, add in the blueberries and mix them in, the finished batter should be extremely light and fluffy.
4. Spoon the batter into the prepared loaf pan.
5. Bake the cake for 85 to 90 mins or until done. Tenting it lightly with aluminum foil after 60 minutes, until a toothpick inserted into the center comes out clean.
6. Remove cake from oven, after 5 minutes turn it out of the pan to cool.

**SUBMIT THE WHOLE CAKE ON A PAPER PLATE
WRAPPED WITH PLASTIC WRAP.**

**BRIDGEWATER BAKING CONTEST
2026 SENIOR BAKING RECIPE
CRANBERRY-ORANGE BREAD**



INGREDIENTS:

- 2 cups Flour
- $\frac{3}{4}$ cup sugar
- 1 $\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{3}{4}$ teaspoon salt
- 1 orange zest and juice, will need a total of $\frac{3}{4}$ cup of orange juice
- $\frac{3}{4}$ cup sour cream
- 1 large egg, beaten
- 3 tablespoons vegetable oil
- 1 cup dried cranberries, roughly chopped

Directions:

Preheat oven to 350° degrees. Grease a 9"x5" loaf pan

In a large mixing bowl, whisk the flour, sugar, baking powder, baking soda, and salt. I use my mixer to blend the liquid ingredients. Combine the orange juice and zest, sour cream, egg, and vegetable oil. Combine wet ingredients and dry ingredients. Stir in the cranberries. Pour the batter into the loaf pan.

Bake for 55 to 65 minutes or done. until a toothpick comes clean out or bread starts pulling from the edges.

Cool in pan for 15 minutes the turn it out on a rack and completely cool.

SUBMIT ON A PAPER PLATE WRAPPED IN PLASTIC WRAP.

**BRIDGEWATER BAKING CONTEST
2026 MEN ONLY BAKING CONTEST
BLUEBERRY MUFFINS**



INGREDIENTS:

- 3 ½ cups flour
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- 1 teaspoon salt
- 8 tablespoons (1 stick) butter
- 1 cup sugar
- 3 large eggs
- 2 teaspoons vanilla extract
- 1 cup sour cream
- 3 cups blueberries

DIRECTIONS:

Preheat oven to 400° degrees and lightly grease 16 muffin cups.

In a medium bowl whisk together flour, baking powder, baking soda, and salt. Set aside.

I used my stand mixer, cream the butter and sugar together until light and fluffy and almost white in color. Scrape down the bowl to make sure all the butter is incorporated, then add eggs, one at a time, beating well after each addition. Add the vanilla, and sour cream and mix until incorporated. Add the dry ingredients and mix on low speed just until the batter is smooth. Add blueberries incorporate. Batter will be thick. So, you may want to use an ice cream scoop to scoop the batter into the muffin cups.

Bake 18-24 minutes or until toothpick comes out clean. Cool in pan 5 minutes, then remove the muffins from the pan.

Let cool!

**SUBMIT 6 MUFFINS ON A PAPER PLATE
WRAPPED IN PLASTIC WRAP.**

BRIDGEWATER BAKING ENTRY BLANK

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Jill Linder, Superintendent
bridgewaterfairbaking@yahoo.com
(860) 946-3684

SENIORS_____

JUNIORS_____

DATE OF BIRTH_____

Juniors only

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TAG NUMBER	CLASS	DESCRIPTION	PLACE

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KING ARTHUR FLOUR BAKING CONTEST

Jill Linder, Superintendent

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bridgewaterfairbaking@yahoo.com

(860) 948-3684

CONTEST RULES

EXHIBITOR MUST BRING AN OPEN EMPTY BAG OR SUBMIT A UPC LABEL FROM THE FLOUR BAG WHEN THEY BRING ENTRY TO THE FAIR.

Entry must follow the designated recipe.

All entries must be submitted on a covered, disposable plate; 6 baked items per disposable plate.

Judging is based on the following criteria:

a. Taste	50 Points
b. Creativity	25 Points (where applicable)
c. Texture	25 Points
Total	100 Points

Failure to follow rules may result in disqualification.

Adult Contest

- **First Place:** \$75.00 gift card to King Arthur Flour
- **Second Place:** \$50.00 gift card to King Arthur Flour
- **Third Place:** \$25.00 gift card to King Arthur Flour

Junior Contest

- **First Place:** \$40.00 gift card to King Arthur Flour
- **Second Place:** \$25.00 gift card to King Arthur Flour
- **Third Place:** \$25.00 gift card to King Arthur Flour



RECIPES:

Juniors: Peppermint Red, White & Blue Cookies Page 90

Seniors: Cherry Crumb Coffeecake Page 91

King Arthur Baking Company will supply the prizes, recipes and ribbons.

For more information please contact King Arthur Baking Contests at:

Website: <https://www.kingarthurbaking.com/baking-contests>

- **Email:** bakingcontests@kingarthurbaking.com
- **Phone:** 802-526-1833 **Fax:** 802-649-3365

**KING ARTHUR FLOUR
2026 JUNIOR RECIPE
PEPPERMINT RED, WHITE, & BLUE COOKIES**



INGREDIENTS:

- 5 $\frac{1}{3}$ tablespoons butter
- $\frac{1}{3}$ cup vegetable shortening
- $\frac{3}{4}$ cup sugar
- 1 teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- 1 large egg
- 1 tablespoon milk
- $\frac{1}{2}$ teaspoon vanilla extract
- $\frac{3}{4}$ teaspoon peppermint extract
- 2 cups King Arthur Flour
- $\frac{1}{4}$ teaspoon red food coloring or enough to turn dough red
- $\frac{1}{4}$ teaspoon blue food coloring or enough to turn dough blue

Directions:

- I used a stand mixer, you can use a hand electric mixer. In a large bowl, beat the butter and shortening together with mixer on high for 30 seconds.
- Add the sugar, baking powder, salt; beat until combined, scraping the sides of the bowl occasionally. Beat in the egg, milk, and extracts until combined.
- Beat in the flour with the mixer. If need be, finish mixing with wooden spoon.
- Divide the dough into 3 equal pieces. I use the mixer to mix in the dye into dough. Mix just enough that the dough is red or blue. Leave one piece white. Dye one piece red, and one-piece blue. Refrigerate for 30-60 minutes. This will make it more manageable.

PREHEAT OVEN TO 375° DEGREES. UNGREASED COOKIE SHEETS OR PARCHMENT PAPER LINED

- Mix all 3 colors to make one large ball of dough. It will look tie dyed. don't over mix them together.
- Take about a teaspoon of dough and roll into a ball. Place on cookie sheet.
- When all dough balls are on the cookie sheet take the bottom of a glass dipped in sugar and press them down flat.
- Bake for 7 to 8 minutes or until a little soft and done. Bottoms should be light brown.
- Transfer to a rack to cool.

**SUBMIT 6 COOKIES ON A PAPER PLATE WRAPPED IN PLASTIC WRAP.
IF YOU HAVE QUESTIONS CONTACT ME, I WILL EXPLAIN MORE.**

KING ARTHUR FLOUR

2026 SENIOR RECIPE

CHERRY CRUMB COFFEECAKE



INGREDIENTS:

CRUMB:

- 2 ½ cups King Arthur Flour
- 1 ¼ cups sugar
- ½ teaspoon cinnamon
- 1 cup (2 sticks) butter melted
- 1 teaspoon vanilla extract
- ¾ teaspoon almond extract
- 1½ cans cherry pie filling

CAKE:

- 8 tablespoons (1 stick) butter
- 1 cup sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup sour cream
- 2 cups King Arthur Flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon baking powder

Directions:

Preheat oven to 350° degrees. Line a 13"x9" pan with parchment paper and grease it or use the spray cooking oil. You will have to lift the cake out of the pan

TO MAKE CRUMB: In a medium-sized mixing bowl, whisk together the flour, sugar, salt, and cinnamon. Melt the butter and add the extracts to it. Pour the butter into the flour mixture and mix until all the butter is absorbed and you have uniformly moistened crumb mixture. Set aside while you make the cake batter.

MIX THE BATTER: I used my stand mixer. In the bowl cream together the butter, sugar until light and fluffy. Add the eggs one at a time and beat between additions. Scrape down the mixing bowl, then beat in the vanilla and sour cream. In a medium bowl, whisk the flour, baking soda, salt, and baking powder together. Add to the butter/sour cream mixture, mixing until evenly combined. Pour the batter into the greased pan. Spread the 1 ½ cans of cherry pie filling on top of the batter. Spread the crumb mixture on top of the cherry pie filling until fully covered. Bake 30-35 minutes until a toothpick comes out clean. Cool completely and remove cake out of pan by the parchment paper.

SUBMIT WHOLE CAKE ON A BIG ENOUGH PAPER PLATE OR A PIECE OF CARDBOARD WRAPPED IN FOIL NO MORE THAN 1" LARGER THAN THE CAKE. WRAP IN PLASTIC WRAP.

2026 LITCHFIELD COUNTY COUNCIL OF FAIRS CONTEST - Book Transformation Art

***ALL Entries must be placed by 12:00 Noon on
Friday, August 21, 2026 in the Home Arts Tent***

RULES: Calling all creatives! For this year's fair, we're celebrating the art of storytelling—literally. In the Book Transformation Art Contest, participants take actual books and transform them into works of art. Use any book (old, damaged, or thrifted encouraged!)

Fold it, carve it, paint it, sculpt it - just don't leave it as a regular book! Whether it becomes a paper sculpture, a decorative piece, or a completely reimagined creation, your book-turned-art is your canvas.

Prizes awarded for creativity, craftsmanship, and originality
Let the pages come to life - one creation at a time!

Who May Enter: Contest is open to all residents of Connecticut. Prizes will be awarded in two divisions at each fair: Youth (up to age 15) and Adult (age 16 and over).

Local Contest: Exhibits may be entered at any fair which is a member of the Litchfield County Council of Fairs. Contestants may enter their exhibit in as many fairs as they wish until they win first prize. At that time they will be representing that Fair at the Litchfield County Council of Fairs Contest in the fall. If it is found that the contestant has entered and won in more than one Litchfield County Fair, they will be disqualified from participating in the Litchfield County Council of Fairs contest in the fall of 2026.

If for any reason the first place winner cannot participate in the fall contest, the second place winner of that fair will be the representative.

County Contest: Representative winners from each fair for both Youth and Adult divisions will be eligible to enter their exhibit in the County Contest held at the Fall meeting of the Litchfield County Council of Fairs, held on the last Wednesday in October. Entries must be in place by 6:30pm to be judged.

COUNTY PRIZES:	1st	2nd	3rd	4th	5th	6th – 9th
	\$25	\$20	\$15	\$10	\$5	Rosette

JUDGING:	Creativity	30%
	Originality	40%
	<u>Craftmanship</u>	<u>30%</u>
	TOTAL	100%

INFORMATION: *The Riverton Grange Fair is responsible for this year's contest. For further information contact Judy Doyle at 503-320-7274 or email at msjudysemporium@yahoo.com*

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WE NEED VOLUNTEERS!

The number of volunteer firefighters in Connecticut has seen a significant decline, with a 63% drop since 2017. This decline impacts the ability of fire departments to respond to emergencies and raises concerns about public safety.

Why join a fire department?

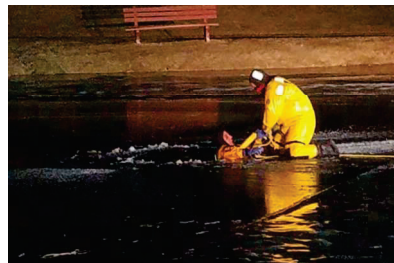
- The primary job of firefighters is to keep people in emergency situations safe. This often includes rescuing them or their property from fires, conducting emergency medical procedures and providing support in search and rescue operations. Fire departments may also help their communities through educational and charity events. This gives volunteer firefighters the opportunity to be a positive influence in their communities. Support your community. Meet new people learn new skills.



- Volunteer firefighters go through extensive training courses just like full-time firefighters. This training prepares them to complete a wide variety of tasks in emergency situations. Many of these skills are very valuable and have many applications outside of emergency services. Some of the skills you might learn when training to become a volunteer firefighter include cardiopulmonary resuscitation, emergency injury treatment, driving skills,

teamwork and leadership.

- Firefighters have a unique and challenging job and train hard to earn their positions. This often creates a sense of camaraderie among firefighters and other emergency personnel. If you are looking for a work environment that provides strong friendships, it may be beneficial to pursue a volunteer firefighter position at your local fire department.
- No experience necessary; we will train you.



**Info from INDEED Career Guide*

There are many rolls to fill from fire fighters, fire police, pump operators, emergency medical technicians, and much more.

Stop in on a Thursday night to see what we are all about. For more information contact

Chief Julie Ann Ledbetter

chief@BVFD.org



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PROGRAM

FRIDAY, AUGUST 21, 2026

4:00 PM	Racing Pigs	North End
4:30 PM	The Regulators	Bandstand
	J. Rouge - Aerialist	North End
5:00 PM	Rides Open	Midway
	Tim Dyson & Rocketman	South End
	Ben Faraci - Chainsaw Carving	North End
5:30 PM	Flippenout Trampoline Show	North End
	Tractor Mac	Ag. Tent
6:00 PM	Dock Diving Dogs	North End
6:30 PM	Opening Ceremonies	Main Street
6:45 PM	Firemen's Parade	Main Street
7:00 PM	J. Rouge - Aerialist	North End
7:30 PM	Racing Pigs	North End
8:00 PM	Tim Dyson & Rocketman	South End
	Ben Faraci - Chainsaw Carving	North End
8:30 PM	Flashback	Bandstand
	Flippenout Trampoline Show	North End
8:45 PM	Skillet Toss	North Ring
9:00 PM	J. Rouge - Aerialist	North End
9:30 PM	Racing Pigs	North End
10:00 PM	Awarding of Parade Trophies	Bandstand
	Ben Faraci - Chainsaw Carving	North End
10:30 PM	Flippenout Trampoline Show	North End

*****Ask about our Friday Night Ride Pass - Ride all night long for one convenient price! More information available where you purchase ride tickets.***

SATURDAY, AUGUST 22, 2026

8:30 AM	Sheep Judging	Sheep Tent
9:00 AM	Junior Dairy & Beef Shows	South Ring
	Poultry Junior	Poultry Tent
10:00 AM	Racing Pigs	North End
	Junior Goat Show	North Ring
	Awarding of trophy for Best Animal Show	North Ring
10:30 AM	Poultry Judging	Poultry Tent
	Border Collie Demonstration	Sheep Tent
11:00 AM	Ben Faraci - Wood Carving	North End
	Dock Diving Dogs	North End
	Pedal Tractor Pull - Ages 10 & under	Bandstand
11:30 AM	Flippenout Trampoline Show	North End
12:00 PM	The Madhatters	Bandstand
	J. Rouge - Aerialist	North End
	Tractor Mac	Ag. Tent
12:15 PM	Skillet Toss	North Ring
1:00 PM	Antique Tractor Pull	South Ring
	Racing Pigs	North End
1:15 PM	Hay Bale Throwing	North Ring

SATURDAY, AUGUST 22, 2026

Continued

1:30 PM.....	J. Rouge - Aerialist.....	North End
	Dock Diving Dogs	North End
2:00 PM.....	Ben Faraci - Chainsaw Carving	North End
	Draft Ponies	North Ring
2:15	Skillet Toss	South Ring
2:30 PM	Tim Dyson & Rocketman	South End
3:00 PM	RivaJean	Bandstand
	Pie Eating Contest - Kids followed by adults	Gate# 3
3:30 PM.....	Tractor Mac Show.....	Ag. Tent
4:00 PM.....	J. Rouge - Aerialist.....	North End
	Border Collie Demonstration.....	Sheep Tent
4:30 PM.....	Ben Faraci - Chainsaw Carving	North End
	Dock Diving Dogs	North End
5:00 PM.....	Flippenout Trampoline Show	North End
5:30 PM.....	Tim Dyson & Rocketman	South End
6:00 PM	The Rakes	Bandstand
6:30 PM.....	Racing Pigs.....	North End
	Border Collie Demonstration.....	Sheep Tent
7:00 PM.....	J. Rouge - Aerialist.....	North End
7:30 PM.....	Ben Faraci - Chainsaw Carving	North End
8:00 PM.....	Tim Dyson & Rocketman	South End
	Dock Diving Dogs	North End
	Flippenout Trampoline Show	North End
8:30 PM.....	Racing Pigs.....	North End
9:00 PM	Future Tense	Bandstand

SUNDAY, AUGUST 23, 2026

10:00 AM	Racing Pigs.....	North End
	Ox Judging.....	North Ring
	Class A Working & Draft Cattle	TBA
	Tractor Mac.....	Ag. Tent
10:30 AM	J. Rouge - Aerialist.....	North End
11:00 AM	Ben Faraci - Chainsaw Carving	North End
	Pedal Tractor Pull - Ages 10 & under.....	Bandstand
	Tractor Mac.....	Ag. Tent
11:30 AM	Flippenout Trampoline Show	North End
12:00 PM	Creative Force with Joe West	Bandstand
	Border Collie Demonstration.....	Sheep Tent
12:15 PM	Hay Bale Throwing.....	TBA
1:00 PM	Ben Faraci - Chainsaw Carving	North End
1:30 PM	Racing Pigs.....	North End
2:00 PM	Dock Diving Dogs	North End
	J. Rouge - Aerialist.....	North End
	Pie Eating Contest - Kids followed by adults	Gate# 3
2:30 PM	Border Collie Demonstration.....	Sheep Tent
	Flippenout Trampoline Show	North End

SUNDAY, AUGUST 23, 2026

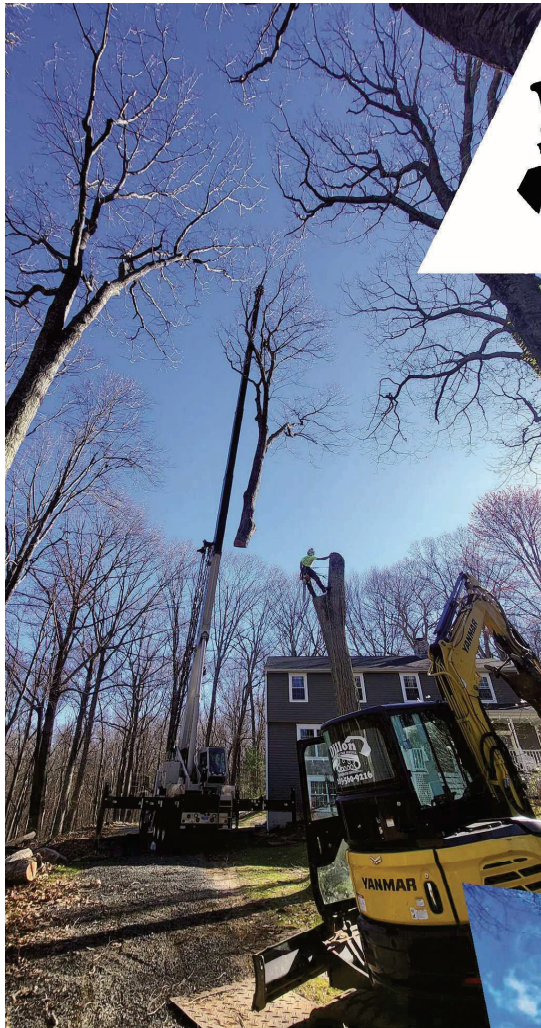
Continued

3:00 PM	Tim Dyson & Rocketman	South End
3:30 PM	Tangled Vines	Bandstand
	J. Rouge - Aerialist	North End
4:00 PM	Ben Faraci - Chainsaw Carving	North End
4:30 PM	Flippenout Trampoline Show	North End
5:00 PM	Dock Diving Dogs	North End
	Racing Pigs	North End
5:30 PM	Tim Dyson & Rocketman	South End

6:00 PM Fair Closes for 2026 ~ We'll see ya'll next year!

MAIN STAGE ENTERTAINMENT

RivaJean	Playing tunes loved from across the decades to today. Country music
Flashback	All the oldies from yesterday and today.
Regulators	Regulators are a Litchfield County, Connecticut based band who play original music in the Roots-Rock, Country, Americana and Blues vein.
Creative Force	Joe West and Creative Force, a unique package of R&B, Reggae, Rock and Country tunes.
Future Tense	Future Tense is a rock dance band from Fairfield and Litchfield Counties in their forty-third year. The core membership of Dave Rogers on keyboards, Dave Walker on bass guitar, Ed Lange on drums, and Mike Walsh on lead vocals and rhythm guitar has experienced several personnel changes since 1979: Paulette Barnes added her sublime vocals in 1994. Jim Lynch joined on guitar in 2006. Rounding out the current roster as of 2012 is Mike Levesque on guitar and vocals. The band most recently garnered the I-95 Best Local Band award for four years in a row.
Tangled Vine	A mix of classic and contemporary rock, soul, and rhythm & blues.
The Rakes	Country /Rock band, Great Covers.



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