

87th Annual

WALLINGFORD



Grange Fair  
Premium Book  
September 14, 2024





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## Cover Contest Winner:

**Madison Reilly, Grade 3, Mary Fritz Elementary School**

## Schedule of Events

**12 Noon -- Opening Ceremony**

**Throughout the Fair – 12 until 5 pm**

**Kitchen is Open with our \$10 Famous Hardroll Sandwiches: Meatball, Pulled Pork, or Vegetarian Sloppy Joe, with chips and beverage.**

Ham Radio Demonstration

Sewing Demonstration

Chicken Poop Bingo 2 pm & 4 pm

Furbearer Display/Match the Animal

Bake Sale

Crocheting Demonstration

Craft Vendors

Pet a Donkey

Match the Veggie

Live Music

## Backyard Shenanigans!

***Free for All Ages – come play with us!***

Donut Eating Contest

Needle in the Haystack

Dizzy Bat

Grange Postcard

Fishing

Solo Cup Races

Touch a Tractor

Fall Photo Selfie Station (BYOC – bring your own camera)

Tricycle Pull

Cornhole

Craft Table & Coloring Pages

Bubbles

Cheeseball Toss

Bean-Bag Toss (baskets)

Touch a Donkey

## Wallingford Grange Fair Committee:

**Kathy Aubrey-Bergonzi, Chair**

**Members:**

**Elizabeth Adamo, Bill Barnes, Kathy Barnes, Chris Brosnan, Doug Connelly,  
Pam Cremo, Timothy Fengler Sr., Timothy Fengler Jr., Stephen Fengler,  
Robin Hettrick, Aili McKeen, Lisa-Anne Mowerson, Anne Marie Ortolan,  
Peter Whitman**

## Special Thanks:

John Parker.....	Electrician
Chris deWarga.....	Chris' Plumbing
Leann Ryan.....	The Music People
Designs by Dottie.....	Flowers
BAC Distributors.....	Rolls & Chips
Scott Whiles of S Whiles Inc Heavy Equipment Repair	Touch a Tractor
Amber Haglund of Bridle Barry Farm.....	Pet a Donkey
Paul Hanks.....	Heating System
Boy Scout Troop 4.....	Furniture set up
Greenbackers Farm.....	Hay bales
Beth Winslow.....	Batts and materials for QoV
Battle of the Pizzas participants.....	Hubspoke Kitchen, Christos, The Pizza Place, Serafino's, Fratelli's, East Side Pizza

## Wallingford Grange #33 Officers:

Robin Hettrick.....	President
Aili McKeen.....	Vice President
Lisa-Anne Mowerson.....	Lecturer
Anne Marie Ortolan.....	Steward
Tim Fengler, Jr.....	Assistant Steward
Pam Cremo.....	Lady Assistant Steward
Kathy Aubrey-Bergonzi.....	Treasurer
Stephen Fengler.....	Secretary
William Barnes.....	Gatekeeper
Kathy Barnes.....	Chaplain
Elizabeth Adamo.....	Ceres
Vacant .....	Pomona
Natalie Scott.....	Flora
Peter Whitman.....	Executive Committee
Scott Mowerson.....	Executive Committee
Doug Connelly.....	Executive Committee

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## General Fair Rules and Instructions

- All are invited and welcome to exhibit: Grange membership or Wallingford residency not required.
- Only one exhibit per person per class.
- Juniors are those exhibitors 15 years of age or younger. Junior entries judged as Juniors. Use same Class #.
- **Email or mail in entry forms for exhibits must be received by one week before the fair** to ensure exhibit space. Mail entry forms to Kathy Bergonzi, P.O. Box 46, Wallingford, CT 06492, or email to [fair@wallingfordgrange.org](mailto:fair@wallingfordgrange.org)
- **Drop off of exhibits** must be made on the Friday before the fair, between 2 to 4 pm and 5 to 7 pm. Exceptions by special arrangement only. Judging

will be conducted the morning before Fair opens. Exhibits should be delivered ready for display.

- See each entry category for requirements; as to the number required and form requested. “Best Collection” is a minimum of three varieties of a specific class. As an example: tomatoes, one could have a Better Boy, Cherokee Purple and Black Cherry as a Best Collection.
- No entry in any department or class will receive the 1<sup>st</sup> prize blue ribbon unless deemed worthy by the judges. There can be duplicate prizes awarded within any class.
- Your fair premium will be awarded upon pickup. In case of deficit, premiums will be awarded pro-rata.
- All entries must be the property of the exhibitor and grown by the exhibitor during the last 12 months. If made, completed within the last 12 months.
- No more than one entry in any one class may be made by an individual exhibitor.
- Please check each department’s rules prior to entering exhibits- there may be additional criteria.
- No person shall be a judge in any department or class in which they may be an exhibitor.
- Decisions of the judges are FINAL! No person shall interfere with the judges while in the discharge of their duties.
- Best in Produce, Horticulture, Culinary Arts, and Needlework will earn rosettes. Winners of the State Baking and Pie Contest will earn a rosette and go on to compete in the State Association of Fairs Contest, details to be provided.
- For the health and safety of the community, all exhibits baked goods will not be returned to exhibitors. **Other exhibits need to be picked up at end of fair.** Exhibits not picked up will be disposed of.
- Any questions please reach out to the Fair Chairperson.

# Vegetables

All vegetable, herb, and flower entries must be grown by the exhibitor.

## Judge's Scorecard:

Characteristics:	Points:
Correct number:	10
Edible size, quality:	20
Uniform shape, color, size:	20
Cleanliness & Trimming:	20
Freshness:	15
Blemish free:	15
Total:	100

Class #	Class Name	Required #	Sub Class # Name
1	Beans, String	5 Pods	A. Green B. Yellow C. Other
2	Beans, Lima	5 Pods	
3	Beans, Shell	5 Pods	
4	Beets	3	
5	Broccoli	1 Head	
6	Broccoli Rabe	5 Stems	
7	Cabbage	1 Head	A. Green B. Red
8	Carrots	3	A. Orange B. Other
9	Cauliflower	1	A. White B. Other
10	Corn	3	A. Yellow B. White C. Ornamental D. Multi-Colored E. Popcorn
11	Collard Greens	1 Plant	
12	Cucumbers	3	A. Slicing B. Pickling C. Specialty
13	Eggplant	1	A. Standard B. Asian C. Italian D. Mini E. Other
14	Fennel	1	
15	Ground Cherries	5	
16	Leeks	3	

17	Okra	3 Pods	
18	Onions	3	A. White B. Yellow C. Red
19	Parsnips	3	
20	Peas	5	A. Snap B. Shell
21	Peppers	3	A. Bell B. Cherry C. Long D. Banana
22	Potatoes	3	A. Red B. White C. Sweet D. Other
23	Pumpkins	1	A. Sugar B. Field C. White D. Other
24	Radish	5	A. Red B. White
25	Squash, Summer	3	A. Straight Neck B. Crook Neck C. Zucchini D. Patty Pan D. Other
26	Squash, Winter	1	A. Butternut B. Acorn C. Hubbard D. Spaghetti E. Kabocha F. Other
27	Swiss Chard	1 Plant	
28	Tomatillo	3	
29	Tomatoes	3	A. Red B. Yellow C. Plum D. Cherry E. Grape F. Heirloom G. Other
30	Decorated Pumpkin	1	
31	Vegetable Critter	1	

## Herbs

Class #	Class Name	Required Number	Sub Class # Name
32	Basil	1 plant/bunch/stem	A. Standard B. Purple C. Other
33	Chives	1 plant/bunch/stem	



34	Cilantro	1 plant/bunch/stem	
35	Chamomile	1 plant/bunch/stem	
36	Dill	1 plant/bunch/stem	
37	Garlic	3 Bulbs	
38	Parsley	1 plant/bunch/stem	
39	Oregano	1 plant/bunch/stem	
40	Rosemary	1 plant/bunch/stem	
41	Sage	1 plant/bunch/stem	
42	Tarragon	1 plant/bunch/stem	
43	Thyme	1 plant/bunch/stem	

## Fruit

Class #	Class Name	Required Number	Sub Class # Name
44	Apples	3	
45	Cantaloupe	1	
46	Peaches	3	
47	Pears	3	
48	Grapes	1 Bunch	
49	Nuts	5 with 1 open	A. Chestnut B. Walnut C. Hickory D. Hazel E. Other
50	Watermelon	1	
51	Best Collection	assorted 3	
52	Miscellaneous	3	

## Floral Arrangements

No materials on the State Endangered list may be used.

Judge's Scorecard:

Characteristics:	Points:
Correct number:	10
Condition of Bloom:	40
Uniform shape, color, size:	30
Foliage	10
Stem:	10
Total:	100

Class #	Class Name	Required Number	Sub Class # Name
53	Small Arrangement	4" or less	
54	Basket		
55	Centerpiece		
56	Large Arrangement		
57	Flowers in an Unusual Container		
58	House Plants (must weigh less than 20#)	1	A. Flowering B. Non Flowering
59	Wreath		A. Live B. Silk C. Dried D. Other
60	Miscellaneous		

## Horticulture

Class #	Class Name	Required Number	Sub Class # Name
61	Asters	1 stem	Any Type
62	Balloon Flower	1 stem	Any Type
63	Begonia	1 stem	Any Type
64	Black-eyed Susan	1 stem	Any Type

65	Camellias	1 stem	Any Type
66	Chrysanthemum	1 stem	Any Type
67	Corn Flower	1 stem	Any Type
68	Cosmos	1 stem	Any Type
69	Dahlias	1 stem	Any Type
70	Daisy	1 stem	Any Type
71	Echinacea	1 stem	Any Type
72	Hydrangea	1 stem	Any Type
73	Marigold	1 stem	Any Type
74	Petunia	1 stem	Any Type
75	Rose	1 stem	Any Type
76	Salvia	1 stem	Any Type
77	Sedum	1 stem	Any Type
78	Sunflower	1 stem	Any Type
79	Wildflowers	1 stem	Any Type
80	Zinnias	1 stem	Any Type
81	Miscellaneous	1 stem	Any Type

## Canning

Use only clear, unpatterned glass (i.e. no “crystal quilted” jars)

**Non-refrigerated items only.**

Judge’s Scorecard:

Characteristics:	Points:
General Appearance:	30
Texture:	35
Flavor:	35
Total:	100

Class #	Class Name	Required Number	Sub Class
82	Apples	1 pint or quart jar	
83	Apple Sauce	1 pint or quart jar	
84	Beans, Green	1 pint or quart jar	

85	Beans, Yellow	1 pint or quart jar	
86	Beans, Other	1 pint or quart jar	
87	Carrots	1 pint or quart jar	
88	Corn	1 pint or quart jar	
89	Chili	1 pint or quart jar	
90	Honey	1lb. or 8 oz. jar	
91	Horseradish	1 pint or 1/2 pint jar	
92	Maple Syrup	1 pint or quart jar	
93	Peaches	1 pint or quart jar	
94	Peas	1 pint or quart jar	
95	Pears	1 pint or quart jar	
96	Peppers, Green	1 pint or quart jar	
97	Peppers, Red	1 pint or quart jar	
98	Peppers, Hot	1 pint or quart jar	
99	Pickles, Bread and Butter	1 pint or quart jar	
100	Pickles, Dill	1 pint or quart jar	
101	Pickles, Onion	1 pint or quart jar	
102	Pickles, Spicy	1 pint or quart jar	
103	Relish, Cucumber	1 pint or quart jar	
104	Relish, Corn	1 pint or quart jar	
105	Relish, Tomato	1 pint or quart jar	
106	Relish, Pepper	1 pint or quart jar	
107	Relish, Misc	1 pint or quart jar	
108	Spaghetti Squash	1 pint or quart jar	
109	Succotash	1 pint or quart jar	
110	Tomatoes, Red	1 pint or quart jar	
111	Tomatoes, Yellow	1 pint or quart jar	
112	Tomato Juice	1 pint or quart jar	
113	Miscellaneous	1 pint or quart jar	

## Compote, Jam, Jelly

114	Compote	1	Any Type
115	Jam	1	A. Apricot B. Blackberry C. Blueberry D. Cherry E. Gooseberry F. Peach G. Plum H. Raspberry I. Strawberry J. Other
116	Jelly	1	A. Apple B. Cherry C. Grape D. Mint E. Strawberry F. Other

## Baking

No prepared mixes, recipe must accompany entry.

Judge's Scorecards:

### **BREADS, CAKES, COOKIES:**

Characteristics:	Points:
General Appearance:	20
Color:	20
Texture:	20
Flavor:	20
Moistness:	10
Lightness:	10
Total:	100

### **PIES:**

Characteristics:	Points:
General Appearance:	20
Crust Texture:	20
Crust Flavor:	20
Filling Texture:	20
Filling Flavor:	20
Total:	100

Class #	Class Name	Required Number	Sub Class # Name
117	Bread, Yeast	1 Loaf	A. White B. Rye C. Oatmeal D. Gluten Free E. Other
118	Quick Bread	1 Loaf	A. Date Nut B. Banana C. Zucchini D. Other
119	Baking Powder Biscuits	1/2 Dozen	
120	Rolls, Yeast	1/2 Dozen	

121	Pie	1	A. Apple B. Cherry C. Blueberry D. Banana E. Squash/Pumpkin F. Chocolate G. Other
122	Cookies	1/2 Dozen	A. Sugar B. Tollhouse C. Molasses D. Oatmeal E. Peanut Butter F. Other
123	Brownies	1/2 Dozen	A. Traditional B. Blonde C. Frosted
124	Fudge	1/2 Dozen	A. Chocolate B. Peanut Butter C. Other
125	Candy	1/2 Dozen	A. Truffles B. Peanut Brittle
126	Cake Frosted or Unfrosted	1	A. Chocolate B. White C. Angel Food D. Carrot E. Coffee Cake F. Applesauce G. Other
127	Cinnamon Buns	1/2 Dozen	
128	Muffins	1/2 Dozen	A. Blueberry B. Bran C. Corn D. Other
129	Miscellaneous		

# State Baking Contest

## 2024 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.

**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](http://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.**

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

### Judges' Scorecard:

Overall Appearance	25 points
Following Directions	10 points
Texture	15 points
Aroma	10 points
Flavor	40 points
TOTAL	100 points

## Adult State Baking Contest

130	<b>Adult State Baking – Zebra Cake with Cream Cheese Frosting</b>
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### Zebra Cake with Cream Cheese Frosting

#### Ingredients:

##### Cake:

- 1 1/2 cups granulated sugar
- 4 large eggs
- 1 cup milk
- 3/4 cup vegetable oil
- 1 tablespoon pure vanilla extract
- 1/4 teaspoon almond extract
- 2 cups King Arthur Baking Unbleached All-Purpose flour
- 2 teaspoons baking powder
- 3/4 teaspoon table salt
- 3 tablespoons Dutch-process cocoa
- 3/4 teaspoon espresso powder

##### Cream Cheese Frosting:

- 8 ounces cream cheese (brick-style), at room temperature
- 8 tablespoons unsalted butter (1 stick), at room temperature
- 2 teaspoons vanilla extract
- 2 cups confectioner's sugar, sifted

#### Instructions

##### Cake

- 1 Preheat the oven to 350°F. Lightly spray a 9" x 2" round baking pan with cooking spray. Line the bottom of the pan with a circle of parchment and spritz again. Set the pan aside.



- 2 In a bowl beat the sugar and eggs until lightened, about 2 minutes. On low speed, beat in the oil, milk, vanilla extract, and almond extract until smooth.
- 3 In a separate bowl, combine the flour, baking powder and salt. Whisk to remove any lumps. Add the dry mixture to the wet ingredients. Combine on medium-speed 1-2 minutes or until the batter is smooth and lump free. Be sure to scrape down the bowl halfway through mixing.
- 4 Remove 2 cups of the vanilla batter and place it in a separate bowl. Sift the cocoa and espresso powder over the remaining batter in the bowl and stir well to combine. Be sure to use a sifter to avoid cocoa lumps in the batter.
- 5 Spoon 3 tablespoons of vanilla batter into the center of the cake pan. Next, spoon 3 tablespoons of the chocolate batter into the center of the vanilla batter. This causes the vanilla batter to spread out. Continue to alternate batters, in bulls-eye fashion until all batter is used. You will now have thin rings of each batter on the outer edges of the pan, thicker rings towards the center.
- 6 Bake the cake in the center of the preheated oven for 40 to 45 minutes, or until the cake is lightly browned and a toothpick inserted into the center comes out clean. Cool the cake in the pan for 10 minutes, and then, turn out onto a wire rack to finish cooling.

### **Cream Cheese Frosting**

- 1 In a bowl, beat the cream cheese, butter, and vanilla on medium-high speed until very light, creamy, and smooth. On low speed, gradually add in the confectioner's sugar and beat until fluffy.
- 2 Frost top and side of cake.

**Submit on foil-covered cardboard measured no more than one inch from side of cake.**

## **Junior State Baking Recipe**

131	Junior State Baking - Hermits
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### **Hermits**

#### **Ingredients**

- 1 ½ cups King Arthur Baking Unbleached All-Purpose Flour
- 1 cup granulated sugar
- 1 cup raisins

2 eggs  
½ teaspoon vanilla  
2 teaspoons molasses  
½ teaspoon cinnamon  
½ teaspoon ground cloves  
¾ teaspoon baking soda  
8 tablespoons unsalted butter (1 stick)

### Instructions

Preheat oven to 325 degrees. Spray a 9x13 pan and line with parchment paper that hangs over the sides for easy removal. In a bowl, mix all the ingredients except the butter. Melt the butter and mix in with the other ingredients. Spread in the pan and bake for 30 minutes. Cool in pan for 10 minutes. Transfer to a rack until completely cool. Cut into 3-inch squares.

**Submit 6 squares on a white paper plate.**

## State Two Crusted Apple Pie

132	State Apple Pie Contest
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### 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. Submit a 3" x 5" card with your recipe, your name and address.
3. No pre-made or pie mixes will be 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).

## State Quilt Contest

133	Hand Applique
134	Pieced, Machine Quilted
135	Pieced, Hand Quilted

### Contest Rules

1. All work must be completed by an individual quilt maker.
2. Work can be pieced by hand or by machine but applique must be done by hand.
3. Quilts must be either hand or machine quilted, no hand tied quilts.
4. Quilts may not be made from pre-cut quilt kits.
5. A quilt can only compete in the Association of Connecticut Fairs Quilt Contest once.
6. Applique quilts must consist of at least 50% applique.
7. Quilt perimeter must measure a minimum of 216 inches.
8. No wall hanging quilts.
9. An exhibitor can only represent 1 quilt per category at the State Quilt Contest.

## State Junior Quilt Contest

136	Wall Hanging
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### Contest Rules

1. All work must be completed by an individual quilt maker.
2. Work can be pieced by hand or by machine but applique must be done by hand.
3. Quilts must be either hand or machine quilted, no hand tied quilts.
4. Quilts may not be made from pre-cut quilt kits.
5. A quilt can only compete in the Association of Connecticut Fairs Quilt Contest once.
6. Participant must be between 7 and 17 years of age at the time of judging.
7. Wall hanging Quilt perimeter must measure a minimum of 64 inches.
8. Wall hanging Quilt must include a sleeve for hanging.
9. Wall hanging can be applique or pieced. It can be hand or machine quilted, but not tied.
10. An exhibitor can only represent 1 Wall hanging at the State Quilt Contest.

## Photography

### Judge's Scorecard Photo & Paintings:

Characteristics:	Points:
Composition:	35
Storytelling Ability:	20
Quality:	20
"Wow" factor:	15
Mounting:	10
Total:	100

Class #	Class Name	Required Number	Sub Class # Name
137	5"x7" or 4"x6"	1	A. Portrait B. Landscape C. Animals D. Buildings E. Other
138	8"x10"	1	A. Portrait B. Landscape C. Animals D. Buildings E. Other
139	Larger Format	1	A. Portrait B. Landscape C. Animals D. Buildings E. Other

## Crocheting

### Judge's Scorecard Needle Arts:

Characteristics:	Points:
General Appearance:	20
Design & Color:	10
Workmanship:	30
Degree of difficulty:	30
Appropriate materials:	10
Total:	100

Class #	Class Name	Required Number	Sub Class # Name
140	Afghan	1	
141	Baby Set	1	
142	Decorations	1	
143	Gloves	1	
144	Hat	1	
145	Mittens	1	
146	Pillow	1	
147	Poncho	1	
148	Scarf	1	
149	Shawl	1	
150	Slippers	1	
151	Socks	1	
152	Toy/Doll	1	
153	Miscellaneous	1	

## Knitting

Class #	Class Name	Required Number	Sub Class # Name
154	Afghan	1	
155	Baby Set	1	
156	Decorations	1	
157	Gloves	1	
158	Hat	1	
159	Mittens	1	
160	Pillow	1	
161	Poncho	1	
162	Scarf	1	
163	Shawl	1	
164	Slippers	1	
165	Socks	1	
166	Toy/Doll	1	
167	Miscellaneous	1	

## Tatting

Class #	Class Name	Required Number	Sub Class # Name
168	Doilies	1	
169	Edging	1	
170	Miscellaneous	1	

## Embroidery

Class #	Class Name	Required Number	Sub Class # Name
171	Garment	1	A. Adult B. Child's
172	Pillow	1	
173	Pillow Case (pair)	1	
174	Tablecloth	1	
175	Towel	1	
176	Wall Hanging/Sampler Suitable for framing	1	
177	Miscellaneous	1	

## Cross Stitch

Class #	Class Name	Required Number	Sub Class # Name
178	Pillow	1	
179	Pillow Case (pair)	1	
180	Sampler Suitable for framing	1	
181	Tablecloth	1	
182	Towel	1	
183	Miscellaneous	1	

## Crewel

Class #	Class Name	Required Number	Sub Class # Name
184	Pillow	1	
185	Sampler Suitable for framing	1	
186	Miscellaneous	1	

## Needlework

Class #	Class Name	Required Number	Sub Class # Name
187	Pillow or cushion	1	
188	Sampler Suitable for framing	1	
189	Miscellaneous	1	

## Sewing

Class #	Class Name	Required Number	Sub Class # Name
190	Bag	1	A. Handbag B. Tote
191	Clothing/Costume Adult	1	
192	Clothing/Costume Child	1	
193	Apron	1	
194	Pillow	1	
195	Quilt/Hand Quilted	1	A. Crib B. Bed Spread C. Pillow D. Other
196	Quilt/Machine Quilted	1	A. Crib B. Bed Spread C. Pillow D. Other
197	Quilt/Tied	1	A. Crib B. Bed Spread C. Pillow D. Other

198	Stuffed Toy	1	
199	Miscellaneous	1	

## Crafts

### Judge's Scorecard:

Characteristics:	Points:
General Appearance:	20
Design & Color:	15
Workmanship:	25
Degree of difficulty:	20
Originality & Materials used:	20
Total:	100

Class #	Class Name	Required Number	Sub Class # Name
200	Ceramics	1	
201	Etching	1	A. Wood B. Metal C. Glass
202	Felting	1	A. Hat B. Rug C. Slippers D. Toy E. Other
203	Hobby Collection	3 or more	
204	Latch Hook	1	A. Pillow B. Rug C. Wall Hanging D. Other
205	Macrame	1	A. Hanging B. Clothing
206	Paper	1	
207	Painting	1	A. Oil B. Watercolor C. Acrylic
208	Painted Furniture	1	
209	Pottery	1	
210	Puppet	1	A. Hand B. Marionette



211	Rug (Misc)	1	A. Braided B. Hooked C. Other
212	Stenciling	1	
213	String Art	1	
214	Tie Dye	1	
215	Woodwork	1	
216	Upcycled Item	1	

### Cover contest 2<sup>nd</sup> place

Ava Governale  
3<sup>rd</sup> Grade, Holy Trinity



### Cover contest 3<sup>rd</sup> place

Jason L'Italien  
3<sup>rd</sup> Grade, Holy Trinity





Swinging and Sliding Automatic Doors

- Manual Doors • Hollow Metal Doors
- Handicap Pedestrian Doors

Automatic Drive Thru Windows

- Residential Overhead Garage Doors

**Dan Hennessey Jr**

Vice President

**250 Main St. Wallingford, CT 06492**

**203-294-1111 x2**

**autodoordoctordan@gmail.com**

# LOVE LOCAL



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**Joey Abate**  
Co-Founder

**Jason Michael**  
Co-Founder

**Amelia Nemeth**  
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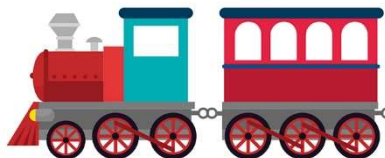
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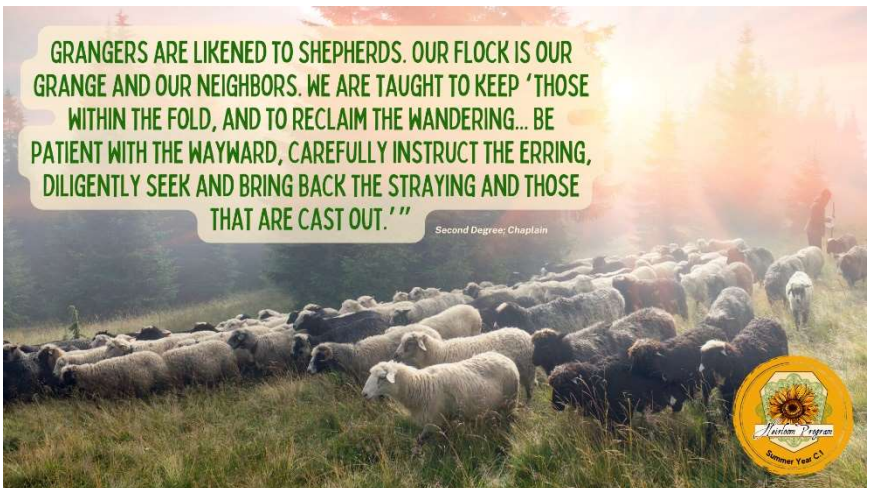


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