

Wallingford Grange Fair

September 16, 2023

Noon-6pm Rain or Shine

86th Annual Fair
Premium Book



Cover Contest Winner:

Allen Beena, Grade 3, Holy Trinity School

Wallingford Grange Fair Committee:

Kathy Aubrey-Bergonzi, Chair

Members:

Bill Barnes, Timothy Fengler Sr., Timothy Fengler Jr., Stephen Fengler,
Karen Hensley, Robin Hettrick, Aili McKeen, Anne Marie Ortolan,
Peter Whitman

Wallingford Grange #33 Officers:

Robin Hettrick	President
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Aili McKeen.....	Steward
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William Barnes.....	Gatekeeper
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Natalie Scott.....	Flora
Bruce Connell.....	Executive Committee
Scott Mowerson.....	Executive Committee
Peter Whitman.....	Executive Committee

Schedule of Events

12 Noon

Welcome.....	Robin Hettrick
National Anthem.....	Robert Charbonneau
Invocation.....	Pastor Robert Hass
Ribbon Cutting.....	Kathy Aubrey-Bergonzi

Throughout the Fair – 12 until 6 pm

Children's Activities & Kiddie Kapers

Pie Eating Contest • Chicken Poop Bingo • Music • Vendors • Lunch

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General Fair Rules and Instructions

- All are invited and welcome to exhibit: Grange membership and Wallingford residency not required.
- Only one exhibit per person per class.
- Juniors are those exhibitors 15 years of age or younger.
- **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, 22 Bailey Ave, Wallingford, CT 06492, or email to kaubberg@gmail.com
- **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.
- Judging will be September 19, 2023 by the selected judges.
- 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 1st 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 either made or grown by the exhibitor during 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 of flowers, vegetables, fruit and 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.

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

Vegetables

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 Raab	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

Herbs

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

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

Fruit

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

Floral Arrangements

No materials on the State Endangered list may be used.

Class #	Class Name	Required Number	Sub Class # Name
52	Small Arrangement	4" or less	

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

Horticulture

Class #	Class Name	Required Number	Sub Class # Name
60	Asters	1 stem	Any Type
61	Balloon Flower	1 stem	Any Type
62	Begonia	1 stem	Any Type
63	Black-eyed Susan	1 stem	Any Type
64	Camellias	1 stem	Any Type
65	Chrysanthemum	1 stem	Any Type
66	Corn Flower	1 stem	Any Type
67	Cosmos	1 stem	Any Type
68	Dahlias	1 stem	Any Type
69	Daisy	1 stem	Any Type
70	Echinacea	1 stem	Any Type
71	Hydrangea	1 stem	Any Type
72	Marigold	1 stem	Any Type
73	Petunia	1 stem	Any Type
74	Rose	1 stem	Any Type
75	Salvia	1 stem	Any Type
76	Sedum	1 stem	Any Type
77	Sunflower	1 stem	Any Type
78	Wildflowers	1 stem	Any Type

79	Zinnias	1 stem	Any Type
80	Miscellaneous	1 stem	Any Type

Canning

Use only clear, unpatterned glass

Class #	Class Name	Required Number	Sub Class
81	Apples	1 pint or quart jar	
82	Apple Sauce	1 pint or quart jar	
83	Beans, Green	1 pint or quart jar	
84	Beans, Yellow	1 pint or quart jar	
85	Beans, Other	1 pint or quart jar	
86	Carrots	1 pint or quart jar	
87	Corn	1 pint or quart jar	
88	Chili	1 pint or quart jar	
89	Honey	1lb. or 8 oz. jar	
90	Horseradish	1 pint or 1/2 pint jar	
91	Maple Syrup	1 pint or quart jar	
92	Peaches	1 pint or quart jar	
93	Peas	1 pint or quart jar	
94	Pears	1 pint or quart jar	
95	Peppers, Green	1 pint or quart jar	
96	Peppers, Red	1 pint or quart jar	
97	Peppers, Hot	1 pint or quart jar	
98	Pickles, Bread and Butter	1 pint or quart jar	
99	Pickles, Dill	1 pint or quart jar	
100	Pickles, Onion	1 pint or quart jar	
101	Pickles, Watermelon	1 pint or quart jar	
102	Relish, Cucumber	1 pint or quart jar	
103	Relish, Corn	1 pint or quart jar	
104	Relish, Tomato	1 pint or quart jar	
105	Relish, Pepper	1 pint or quart jar	
106	Relish, Misc	1 pint or quart jar	

107	Spaghetti Squash	1 pint or quart jar	
108	Succotash	1 pint or quart jar	
109	Tomatoes, Red	1 pint or quart jar	
110	Tomatoes, Yellow	1 pint or quart jar	
111	Tomato Juice	1 pint or quart jar	
112	Miscellaneous	1 pint or quart jar	

Compote, Jam, Jelly

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

Baking

No prepared mixes, recipe must accompany entry.

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

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



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State Baking Contest

2023 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 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.

Adult State Baking Recipe

129	Adult State Baking - Pane Bianco
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Pane Bianco

Ingredients

Dough:

3 cups King Arthur Baking Company All-Purpose flour
2 teaspoons instant yeast
1 1/4 teaspoons salt
1 large egg
1/2 cup milk, lukewarm
1/4 cup water, lukewarm
3 tablespoons olive oil

Filling:

1/2 cup shredded Fontina cheese
1/4 cup shredded Parmesan cheese
1/2 cup oil-packed sun-dried tomatoes
3 garlic cloves, peeled and minced
1 1/2 tablespoons dried basil

Instructions

1. To make the dough: Measure the flour and gently spoon it into a cup, then sweep off any excess. Combine all of the dough ingredients in a bowl, then mix and knead to make a smooth, very soft dough.
2. Place the dough in a lightly greased bowl, cover, and let it rise until it's doubled in size, about 45 to 60 minutes.
3. Meanwhile, thoroughly drain the tomatoes, patting them dry. Use kitchen shears or a sharp knife to cut them into smaller bits.
4. Place the dough on a lightly floured surface and pat or roll into a 22" x 8 1/2" rectangle, deflating it slightly. Spread with the cheese, tomatoes, garlic, and basil.
5. Starting with one long edge, roll the dough into a log the long way. Pinch the edges to seal. Place the log seam-side down on a lightly greased or parchment-lined baking sheet.
6. Using kitchen shears, start 1/2" from one end and cut the log lengthwise down the center about 1" deep, to within 1/2" of the other end.

7. Keeping the cut side up, form an "S" shape. Tuck both ends under the center of the "S" to form a "figure 8;" pinch the ends together to seal. When shaping the loaf, tuck any larger pieces of tomato or basil down into the dough (to avoid char).
8. Cover and let rise in a warm place until double, 45 to 60 minutes.
9. While the loaf is rising, preheat the oven to 350°F.
10. Uncover the bread, and bake it for 35 to 40 minutes, tenting it with foil after 20 to 25 minutes to prevent over-browning.
11. Remove the bread from the oven and transfer it to a rack to cool. Submit on foil-covered cardboard no wider than one inch from the bread.

Junior State Baking Recipe

130	Junior State Baking - Blueberry Buckle
-----	--

Blueberry Buckle

Ingredients

For the cake:

- 3/4 cup white sugar
- 1/4 cup butter
- 1 egg
- 2 teaspoons lemon zest
- 1 1/2 cups plus 1 tablespoon King Arthur Baking All-Purpose flour, divided
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup milk
- 1 1/2 cups fresh blueberries

For the topping:

- 1/4 cup plus 1 tablespoon butter
- 1/4 cup brown sugar
- 1/4 cup white sugar
- 1/3 cup King Arthur Baking All-Purpose flour
- 1/2 teaspoon ground cinnamon

Instructions

1. Preheat the oven to 350 degrees F.
2. Grease an 8x8-inch pan.

3. In a large bowl, cream 3/4 cup white sugar, 1/4 cup butter, 1 egg, and the lemon zest together until fluffy.
4. In a separate bowl, combine 1 1/2 cups flour with the baking powder and salt.
5. Add the dry ingredient mixture and the milk into the sugar mixture, alternating between the two as you add and mixing until just combined.
6. Toss the blueberries with 1 tablespoon of flour.
7. Fold the blueberries into the batter.
8. Spread the batter evenly in the prepared pan.
9. For the topping, combine the butter, brown sugar, white sugar, flour, and cinnamon together in a small bowl until a crumbly mixture forms.
10. Sprinkle the topping mixture over the batter in the pan.
11. Bake until a toothpick inserted into the center comes out clean, about 40-45 minutes.
12. Once cooled, cut into 9 equal pieces.

State Two Crusted Apple Pie

131	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).

Photography

Class #	Class Name	Required Number	Sub Class # Name
132	5"x7" or 4"x6"	1	A. Portrait B. Landscape C. Animals D. Buildings E. Other
133	8"x10"	1	A. Portrait B. Landscape C. Animals D. Buildings E. Other
134	Larger Format	1	A. Portrait B. Landscape C. Animals D. Buildings E. Other

Crocheting

Class #	Class Name	Required Number	Sub Class # Name
135	Afghan	1	
136	Baby Set	1	
137	Decorations	1	
138	Gloves	1	
139	Hat	1	
140	Mittens	1	
141	Pillow	1	
142	Poncho	1	
143	Scarf	1	
144	Shawl	1	
145	Slippers	1	
146	Socks	1	
147	Toy/Doll	1	
148	Miscellaneous	1	

Knitting

Class #	Class Name	Required Number	Sub Class # Name
149	Afghan	1	
150	Baby Set	1	
151	Decorations	1	
152	Gloves	1	
153	Hat	1	
154	Mittens	1	
155	Pillow	1	
156	Poncho	1	
157	Scarf	1	
158	Shawl	1	
159	Slippers	1	
160	Socks	1	
161	Toy/Doll	1	
162	Miscellaneous	1	

Tatting

Class #	Class Name	Required Number	Sub Class # Name
163	Doilies	1	
164	Edging	1	
165	Miscellaneous	1	

Embroidery

Class #	Class Name	Required Number	Sub Class # Name
166	Garment	1	A. Adult B. Child's
167	Pillow	1	
168	Pillow Case (pair)	1	

169	Tablecloth	1	
170	Towel	1	
171	Wall Hanging/Sampler Suitable for framing	1	
172	Miscellaneous	1	

Cross Stitch

Class #	Class Name	Required Number	Sub Class # Name
173	Pillow	1	
174	Pillow Case (pair)	1	
175	Sampler Suitable for framing	1	
176	Tablecloth	1	
177	Towel	1	
178	Miscellaneous	1	

Crewel

Class #	Class Name	Required Number	Sub Class # Name
179	Pillow	1	
180	Sampler Suitable for framing	1	
181	Miscellaneous	1	

Needlework

Class #	Class Name	Required Number	Sub Class # Name
182	Pillow or cushion	1	
183	Sampler Suitable for framing	1	
184	Miscellaneous	1	

Sewing

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

Crafts

Class #	Class Name	Required Number	Sub Class # Name
196	Ceramics	1	
197	Etching	1	A. Wood B. Metal C. Glass
198	Felting	1	A. Hat B. Rug C. Slippers D. Toy E. Other
199	Hobby Collection	3 or more	
200	Latch Hook	1	A. Pillow B. Rug C. Wall Hanging D. Other
201	Macrame	1	A. Hanging B. Clothing
202	Paper	1	
203	Painting	1	A. Oil B. Watercolor C. Acrylic
204	Painted Furniture	1	
205	Pottery	1	
206	Puppet	1	A. Hand B. Marionette
207	Rug (Misc)	1	A. Braided B. Hooked C. Other
208	Stenciling	1	
209	String Art	1	
210	Tie Dye	1	
211	Woodwork	1	
212	Upcycled Item	1	

Cover contest 2nd place

Sophia Carreira

3rd Grade, Parker Farms



Cover contest 3rd place

Jason L'Italien

3rd Grade, Holy Trinity



**Celebrating the
Wallingford Grange Fair
Congratulations on the 86th Year of a
Wallingford Tradition!**

**Mary Ellen Habersang Connell
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Congratulations!

and best of luck to the
Wallingford Grange for a great
fair and exciting year ahead!

from
**RILEY
O'CONNELL**
DEMOCRAT FOR MAYOR



Paid for by O'Connell for Wallingford, Gabby Cutler
Treasurer. Approved by Riley O'Connell.

Best wishes for
a successful
86th Grange Fair!

Bruce Conroy
&
Aili McKeen



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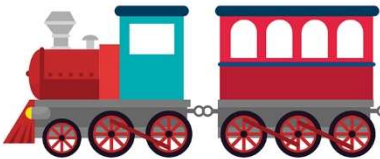
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A brief look back...

Every year each Grange does a community service project. In 1952, Wallingford Grange No. 33 took on a monumental project by providing a lasting “gift to the town’s children.”

That year, The Grange approached Chester Cooke, son of the Wallingford Grange’s first Master, Marcus E. Cooke, to see if he would donate 5 acres of land for a park which would contain a playground and areas for programs and picnics. The idea so appealed to him, he donated 42 acres. Moved by the spirit of service, Grange member Dwight Williams, who owned land that bordered Cooke’s, donated 4 additional acres, for the establishment of Marcus E. Cooke Memorial Park.

At that time, there was no Old Rock Hill Road. Rock Hill School wasn’t built, and the neighborhood did not exist either. This area was all farms. A road was cleared from East Main St (near Regency House today) all the way up to the top of the hill. Rocks and stumps were cleared away. Once the road was passable, work on the park “was like an old-fashioned barn raising.” Even the Grange Matrons picked up saws and axes, setting them down only long enough to be sure everyone was fed lunch and then dinner. Eventually the park was outfitted with two pavilions, both with fireplaces, a ball field, a full playground, bathrooms, and a hand-pump for running water. There was a shed full of game equipment including carom boards, and programs that kept the kids in the growing neighborhood busy all summer long.

The Grange deeded the park to the Town of Wallingford for \$1 in 1972. In the decades since, there’s still a playground and ball field, one pavilion fell to ruin, but the other was rebuilt but it’s fireplace removed. A Girl Scout troop took on clearing the hiking paths and drawing a trail map in the early 2000s. Now the park is a quiet place for families to walk the trails. The big sign with the park’s name fell and has not been replaced, in fact, only one of it’s two posts remains. Who remembers Marcus E. Cooke and the legacy of this park today? We still do.



Wallingford Grange Fair Entry Form

Please Print Junior ____

Name: _____

Street: _____

Town: _____

Email: _____ Phone: _____

Class #	Description

Mail to: Kathy Aubrey-Bergonzi, 22 Bailey Ave, Wallingford CT 06492

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parking on street day of Fair

