

88th Annual  
Wallingford  
Grange Fair  
Premium Book



Sept 13, 2025

586 Center St  
Wallingford CT  
Noon-5pm



**\$500**

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VEHICLE!**

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**WALLINGFORD**



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**TRUCK  
MONTH**

**2**



Meet our people!



Chynna Marrero



Gianmarco Preciado



TJ Hahn



Mitch Baker



Jeff Eisenbach



## Cover Contest Winner:

Carson MacDonald, Grade 3, Holy Trinity 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 vegan Smashed Chickpea, with chips and beverage.**

Ham Radio Demonstration

Sewing Demonstration

Chicken Poop Bingo 2 pm & 4 pm

Furbearer Display/Match the Animal

Bake and Craft Sale

Crocheting Demonstration

Pet a Donkey

Match the Veggie

Live Music/PorchFest!

## 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:

Bill Barnes, Kathy Barnes, Chris Brosnan, Pam Cremo, Timothy Fengler Jr.,  
Stephen Fengler, Aili McKeen, Lisa-Anne Mowerson

## Special Thanks:

Wallingford GMC

Sponsor of the Fair Book!



BAC Distributors.....	Rolls & Chips
Scott Whiles of S Whiles Inc Heavy .....	Touch a Tractor Equipment Repair
Amber Haglund of Bridle Barry Farm.....	Pet a Donkey
Greenbackers Farm .....	Hay bales
Kara Papa.....	Chick incubator
Battle of the Pizzas participants.....	Christos Restaurant, East Side Pizza Palace, Hometown Pizza, Hubspoke Kitchen, Inferno Apizza, Juanito Pizza, Silver Sands 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)  
Pints preferred. **Non-refrigerated items only.** Contents do not need  
to be grown by exhibitor, recipe not required.

### 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

## 2025 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 0 (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.**

**Bakers do not have to be a Connecticut resident to participate in the Baking Contests.**

**Photo provided with Adult and Junior Baking Contests required to be used.**

**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 – Swedish Cardamom Bread</b>
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### **Swedish Cardamom Bread**

**Ingredients:**

- 1.4 cup butter
- 1 cup milk
- ½ cup white sugar, granulated
- 2 ¼ teaspoons or one packet active dry yeast
- 3 ½ cups King Arthur Baking All-Purpose flour
- ½ teaspoon salt
- 1 ¼ teaspoon ground cardamom
- ½ tablespoon orange zest
- 1 egg beaten (reserve 2 teaspoons egg for egg-wash)
- 2 teaspoons milk
- 1-2 tablespoons Swedish pearl sugar

**Instructions**

- 1 Melt the butter in a microwave safe container that holds at least 2 cups. Add the milk and then heat to about 110°F. Stir in yeast.
- 2 In a large mixing bowl, mix the flour, salt and cardamom.
- 3 In a small bowl, beat the egg, then remove about 2 teaspoons into a separate container. Mix this smaller portion of egg with 2 teaspoons milk to make an egg wash, then refrigerate until needed.



- 4 Mix the larger portion of egg, and the orange zest into the milk mixture. Then add to the flour mixture. Beat with a dough hook or knead with your hands until the dough is smooth and elastic. Add additional flour or milk if needed to create a nice dough.
- 5 Cover the bowl of dough with a damp dish cloth and let rise in a warm place until doubled, about 1 – 1 ½ hours.
- 6 When doubled in size, knead a few times, then divide the dough into thirds and make 3 15-inch long rolls of dough. On a parchment lined baking sheet, braid these together then tuck the ends. Preheat oven to 375°F.
- 7 Let rise in a warm place until almost double, about 40 minutes. Take the reserved egg wash out of the refrigerator, whisk briefly. Using a soft brush, brush egg wash lightly over the top and sides of the bread, then sprinkle with Swedish pearl sugar.
- 8 Bake at 375°F for about 20-30 minutes until the loaf is golden brown and sounds hollow when tapped.

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

## Junior State Baking Recipe

131	Junior State Baking – Swedish Thumbprint Cookies
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### Swedish Thumbprint Cookies

#### Ingredients

- ½ cup butter, softened
- ¼ cup granulated sugar
- 1 teaspoon vanilla extract
- 1 cup King Arthur Baking All-Purpose flour, sifted
- ¼ cup seedless raspberry jam

#### Instructions

Preheat the oven to 350°F.

In a large bowl, mix the butter and sugar until fluffy. Mix in the vanilla extract, then add the sifted flour, and mix until a shaggy dough forms. Knead the dough with your hands until the dough comes together and becomes smooth.

Scooping a tablespoonful of dough out at a time, shape into small balls, and place onto cookie sheet(s). This will make 12 cookies. Use the back of a round ¼ teaspoon or your thumb to make an indentation in the center of each cookie ball. Chill in the refrigerator for one hour.

Fill each indentation with raspberry jam, making sure not to overfill.

Bake the cookies in the preheated oven for 12 to 15 minutes, until the cookies are light, golden brown. Remove from the oven and let them cool for 10 minutes on cookie sheet(s) and then transfer to a rack to completely cool.

**Submit 6 cookies on a white 9” 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. Include your recipe, your name and address. Recipe is for judging only.
- 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 or Machine Appliqué, Quilted any way by exhibitor
134	Pieced, Machine Quilted by exhibitor
135	Pieced, Hand Quilted by exhibitor
136	Any Method Quilted by a Group (two or more)

### Contest Rules

1. Group quilt can be pieced by one individual and quilted by another.
2. Work can be pieced or appliquéd by hand or machine.
3. Quilts must be either hand or machine (domestic, hand-guided longer or digital) quilted - no hand tied quilts.
4. Quilts may not be made from pre-cut quilt kits.
5. Appliqué quilts must consist of at least 50% appliquéd.
6. Quilt perimeter must measure a minimum of 216 inches
7. A quilt 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 quilt per category at the State Quilt Contest.

## State Next Generation (formerly Junior) Quilter Contest

137	Next Generation Quilted Item
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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

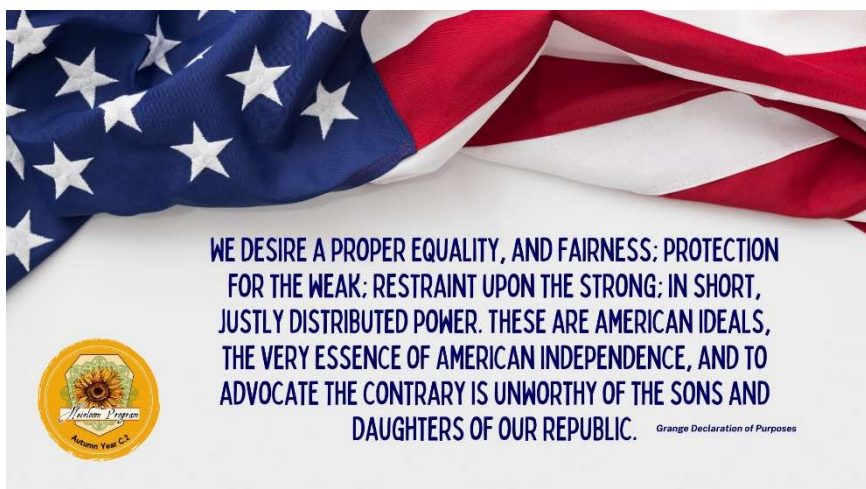
1. All work must be completed by an individual quilt maker.
2. Work can be pieced by hand or by machine.
3. Items must be either hand or machine (domestic, hand-guided longer or digital) quilted - no hand tied quilts.
4. While there is no specific size (dimension) requirement, items will be judged based 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.

# 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
140	5"x7" or 4"x6"	1	A. Portrait B. Landscape C. Animals D. Buildings E. Other
141	8"x10"	1	A. Portrait B. Landscape C. Animals D. Buildings E. Other
142	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
143	Afghan	1	
144	Baby Set	1	
145	Decorations	1	
146	Gloves	1	
147	Hat	1	
148	Mittens	1	
149	Pillow	1	
150	Poncho	1	
151	Scarf	1	
152	Shawl	1	
153	Slippers	1	
154	Socks	1	
155	Toy/Doll	1	
156	Miscellaneous	1	

## Knitting

Class #	Class Name	Required Number	Sub Class # Name
157	Afghan	1	
158	Baby Set	1	

159	Decorations	1	
160	Gloves	1	
161	Hat	1	
162	Mittens	1	
163	Pillow	1	
164	Poncho	1	
165	Scarf	1	
166	Shawl	1	
167	Slippers	1	
168	Socks	1	
169	Toy/Doll	1	
170	Miscellaneous	1	

## Tatting

Class #	Class Name	Required Number	Sub Class # Name
171	Doilies	1	
172	Edging	1	
173	Miscellaneous	1	

## Embroidery

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

## Cross Stitch

Class #	Class Name	Required Number	Sub Class # Name
181	Pillow	1	
182	Pillow Case (pair)	1	
183	Sampler Suitable for framing	1	
184	Tablecloth	1	
185	Towel	1	
186	Miscellaneous	1	

## Crewel

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

## Needlework

Class #	Class Name	Required Number	Sub Class # Name
190	Pillow or cushion	1	
191	Sampler Suitable for framing	1	
192	Miscellaneous	1	

## Sewing

Class #	Class Name	Required Number	Sub Class # Name
193	Bag	1	A. Handbag B. Tote
194	Clothing/Costume Adult	1	
195	Clothing/Costume Child	1	
196	Apron	1	
197	Pillow	1	
198	Quilt/Hand Quilted	1	A. Crib B. Bed Spread C. Pillow D. Other
199	Quilt/Machine Quilted	1	A. Crib B. Bed Spread C. Pillow D. Other
200	Quilt/Tied	1	A. Crib B. Bed Spread C. Pillow D. Other
201	Stuffed Toy	1	
202	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
203	Ceramics	1	
204	Etching	1	A. Wood B. Metal C. Glass



205	Felting	1	A. Hat B. Rug C. Slippers D. Toy E. Other
206	Hobby Collection	3 or more	
207	Jewelry	1 or set	A. Necklace B. Bracelet C. Earrings D. Brooch
208	Latch Hook	1	A. Pillow B. Rug C. Wall Hanging D. Other
209	Macrame	1	A. Hanging B. Clothing
210	Paper	1	
211	Painting	1	A. Oil B. Watercolor C. Acrylic
212	Painted Furniture	1	
213	Pottery	1	
214	Puppet	1	A. Hand B. Marionette
215	Rug (Misc)	1	
216	Stenciling	1	
217	String Art	1	
218	Tie Dye	1	
219	Woodwork	1	
220	Upcycled Item	1	

# CONNECTICUT CARPENTERS

The graphic features the number '326' in a large, bold, green font with a distressed, hand-painted texture. The number is superimposed over a stylized American flag with stars and stripes. Below this, a black outline of the state of Connecticut is shown, with a jagged line extending from its bottom edge down to a photograph of a construction site. The photograph shows a large red steel beam being hoisted by a crane on a city construction site, with several workers in safety gear visible in the foreground and modern buildings in the background.

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Street: \_\_\_\_\_

Town: \_\_\_\_\_

Email: \_\_\_\_\_ Phone: \_\_\_\_\_

Class #	Description

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





# Wallingford Grange Fair Entry Form

**Please Print**

Junior level entry \_\_\_\_

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