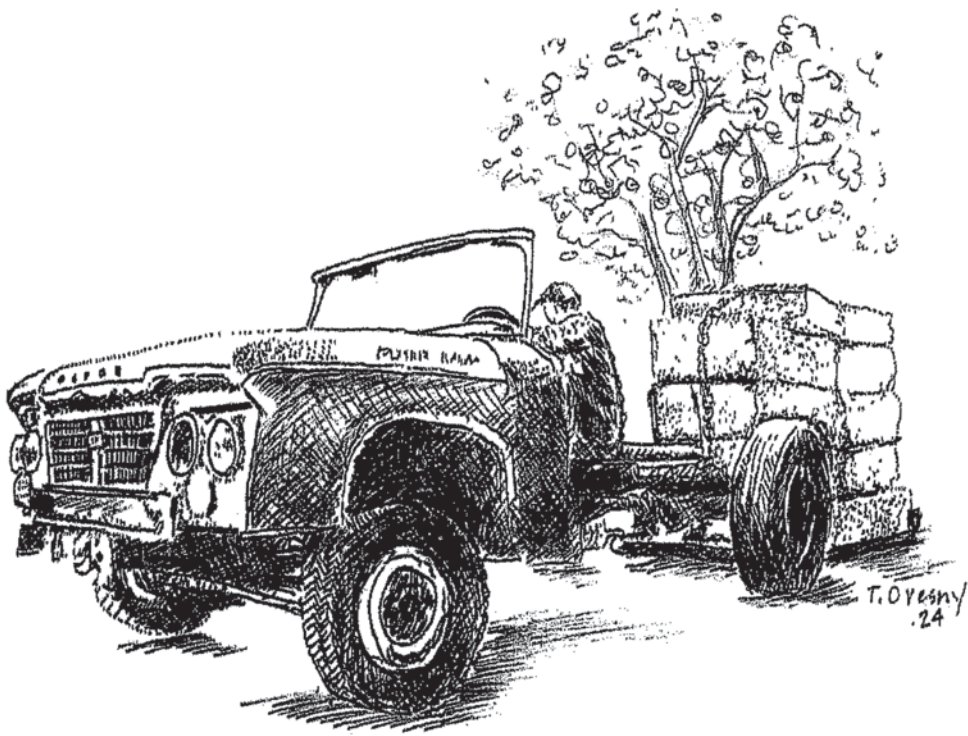


# ORANGE COUNTRY FAIR



SEPTEMBER 21 & 22, 2024



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A LIBRARY OF CONGRESS  
LOCAL LEGACY  
ORANGE COUNTRY FAIR

1898 - 1912



1975 - 2024

*Welcome!*

It is amazing how quickly we are approaching fair season again! The Fair Committee has been very busy planning another great weekend of activities which include our annual displays of live music tractor, truck and doodlebug pulls, animals, exhibits of locally grown produce and flowers and crafts created by all ages. This is a wonderful family-oriented event where you can spend time with friends and neighbors. Many, many hours of planning go on year-long to make this a success. We have a fantastic committee who work year-round. Kevin Monck and I, as co-chairs, would like to thank the tireless efforts of our Committee. They keep this event happening year after year. This truly is our favorite time of the year!

We cannot put on a successful fair without the tireless support of our fantastic volunteers! There is always room for more. Please let us know if you want to help out either by being on the committee or just for a couple of hours during the weekend.

On behalf of the entire Committee, we look forward to seeing you in September!

*Thank you for your support!*

Karen McCausland  
Co-Chair

[www.orangectfair.com](http://www.orangectfair.com)  
check for up-to-date information and changes

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## OFFICERS

### CHAIRPERSONS:

Kevin Monck

Karen McCausland, 203-430-6044, [orangecountryfair@gmail.com](mailto:orangecountryfair@gmail.com)

### SECRETARY:

Marianne Bauer, 203-795-6489

### CORRESPONDING SECRETARY:

Debbie Estok, 203-877-2700

**ADMINISTRATOR/TREASURER:** Jeff Andrus, 203-795-3346

## SUPERINTENDENTS

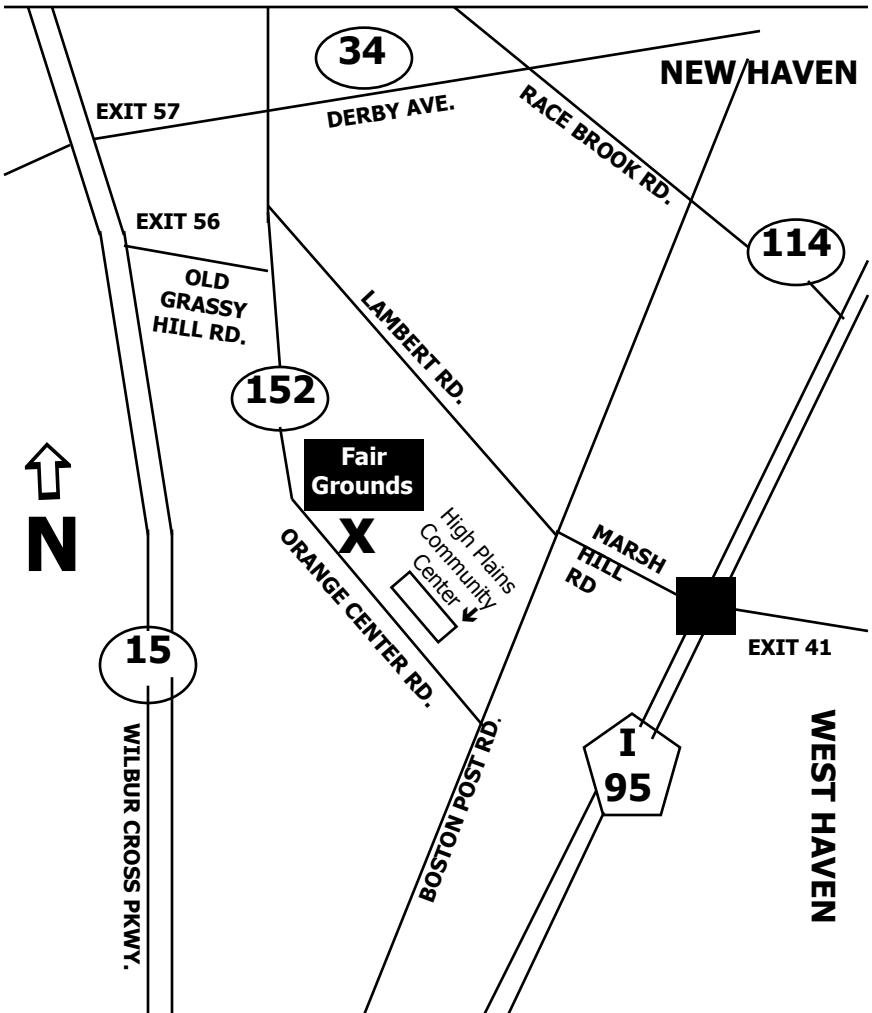
ADULT ENTRIES .....	Ruth Van Arman, Lynn Wright	203-795-5821
BEVERAGE SERVICES .....	Skip Clark	203-795-3198
FOOD SERVICES .....	Jody & Bill Daymon, Lynn Plaskowitz, Stacy Plaskowitz	
GROUNDS .....	Joe Tirollo, Jr. 795-3953, Steve Bespuda, George Plaskowitz & Family	
PUBLICITY .....	Nickie Hartshorn	

## DEPARTMENT SUPERINTENDENTS

Admissions .....	Ashley, Grace & Jeff Vargo, Debbie & Paul Estok	
Amateur Fine Arts .....	Amy Terzakis	
Announcer .....		
Antique Cars .....	Gary Gilson, John Mosher	
Antique Tractors .....	Rob Hassenmeyer, John & David Gagel	
Arts & Crafts .....	Lorraine Adinolfi	
Baked Goods .....	Jessica Hill	
Beer & Wine .....	Lynn Plaskowitz	
Civic Tent .....	Robb & Pat McCorkle	
Cover & T-shirt Design .....	Tracy Ovesny	
Craft Tent .....	Maryellen Bespuda, Katherine Holden	
Donuts .....	The Gilbert Family	
Doodlebug Contest .....	Patch Flynn, Rob Raver, Tom Wright	
Entertainment .....		
Exhibit Hall .....	Dave Hall, Jr.	
Fair Booklet .....	Karen McCausland, Debbie Estok	
Farm Museum .....	Ray & Maryellen Holden	
Flowers .....	Rachel Mortali, Lauren Bespuda	
Food Satellite .....	Ron Ruotolo, Jim Zeoli	
Fried Dough .....	Frank & Jenny Koches	
Fruits & Vegetables .....	Tom Hill, Muriel Mahoney ( <i>Chair Emeritus</i> )	
Garden Tractor Pull .....	Dean Manley	
Horsedraw .....	Art Williams	
Livestock & Small Animals.....	Kim McClure Brinton, Tracy Ovesny, Isabella Oleschuk, Dominick Lombardi	
Needlecraft & Clothing .....	Patti Clark	
Oxen Draw.....	Art Williams	
Pancake Breakfast .....	Chips Restaurant and the Wright Girls	
Parking .....	Orange Soccer	
Pedal Tractor Pull .....		
Photography .....	Pat and Ken Ziman	
Pigeon Exhibit .....	Greg & Joyce Cap, the Faircount Pigeon Club	
Snake & Reptile Exhibit .....	Conor Harvey, Elisia Iqbal, Will Rudell	
Social Media Coordinator .....	Nickie Hartshorn	
Souvenirs .....		
Tool Shed .....	Dave Hall	
Tractor Draw .....	Ken Ciola, Cody Wright	
Truck Pull .....	Rob Raver	
Two Person Saw Contest .....	Ben & Sam Watts	
Veterinarian .....	Kim McClure Brinton, DVM	
Web Site Coordinator .....	Jeff Cap	
Women's Skillet Toss.....	Tanya & Jessica Hill	
Youth Entries .....	Linda Bespuda, Donna & John Wesolowski, Karen McCausland	

# Orange Country Fair Map

[www.orangectfair.com](http://www.orangectfair.com)



# **RULES AND REGULATIONS OF THE FAIR**

**All events this year are tentative and contingent with state and federal health guidelines at the time of the fair.**

1. Competition is open to all Orange residents and non-residents. Children 15 and under (as of September 1, 2024) will be considered juniors. There is a Youth Department.
2. Exhibitors may enter all classes. Refer to each department for the number of entries allowed.
3. No entry fee will be charged.
4. Advance entry form is required for all exhibits mailed on or before September 13, 2024 or until space is full. Send all Adult and Youth entries to: Orange Country Fair, 874 Grassy Hill Road, Orange, CT 06477.
5. Exhibitors' claim ticket and pass will be issued upon entering exhibits at the exhibition hall. Passes are good for one day only.
6. All exhibits and small animals (rabbits, chicken, gerbils) will be brought to the Orange Country Fair grounds Friday, September 20, 2024 from 5:30 to 8:00 PM. No exhibits except livestock (goats, sheep, dairy and beef) will be accepted after 8:00 PM on Friday. Livestock (goats, sheep, dairy and beef) may be entered Saturday, September 21, 2024 from 7:00 to 8:30 AM.
7. Exhibits must be left in place until 6:00 PM on Sunday, September 21, 2024. The exhibition hall will close at 5:30 PM on Sunday evening. Exhibits may be picked up between 6:00 and 7:00 PM, Sunday. Be sure to present claim ticket. For those not able to pick up exhibits on Sunday, the exhibition hall will be open on Tuesday, September 24, 2024 from 7:00 PM - 8:00 PM for pick-up.
8. The Fair Committee will try to assure the safety of exhibits after arrival at the fair but will not be liable for any loss or damage to the exhibits.
9. Judging will be the Danish System for all classes. Under this system an exhibit is judged on its individual merit and not in competition with other entries. Rosettes and ribbons will be offered by the Fair Committee, to be awarded at the discretion of the Judges. Premium money will be given in the livestock department (goats, sheep, dairy and beef) only.
10. Fair Admission is \$10.00 for adults and \$5.00 for senior citizens (age 65+). Children under 15 are free. Persons with disabilities are free.
11. Health Certificates for dairy, beef, goats, sheep and poultry are required. Animals without Health Certificates will not be accepted. All horses, cattle, and sheep must be vaccinated against Rabies and show certificate. Horses must have a current Negative Coggins certificate. Complete rules will be available at the fair or contact the livestock superintendent.
12. The Fair Committee reserves the right to refuse any entry that at the discretion of the committee would be unsuitable for display.
13. Pigeon exhibitors are also subject to the rules and regulations as stated on the Pigeon Entry Form.
14. **NO PETS OR BICYCLES ALLOWED ON FAIR GROUNDS**  
See Animal Entry Form For More Information

# PROGRAM

## **SATURDAY, SEPTEMBER 21, 2024**

8:00 a.m.	Chip's famous Pancake Breakfast - Main Food Pavilion
8:30 a.m.	Garden Tractor Pull
10:00 a.m.	Opening Ceremonies
11:00 a.m.	Two Person Hand Saw Contest
11:00 a.m.	Oxen Draw
	Musical Entertainment
1:00 p.m.	Women's Skillet Toss
	Homing Pigeon Release
2:00 p.m.	Children's Entertainment
	Master Gardener Presentation
3:00 p.m.	Doodlebug Contest
	Homing Pigeon Release
3:30 p.m.	Musical Entertainment
7:00 p.m.	Fair Closes

## **SUNDAY, SEPTEMBER 22, 2024**

8:00 a.m.	Chip's famous Pancake Breakfast - Main Food Pavilion
9:00 a.m.	Antique Tractor Pull
10:00 a.m.	Antique Car Show
11:00 a.m.	Horse Draw
	Homing Pigeon Release
11:30 a.m.	Pedal Tractor Pull
1:00 p.m.	Homing Pigeon Release
2:00 p.m.	Master Gardener Presentation
2:30 p.m.	Musical Entertainment
4:00 p.m.	Musical Entertainment
6:00 p.m.	Fair Closes

## **SPECIAL FEATURES - BOTH DAYS**

- Chip's Famous Pancake Breakfast
- Toddler Driving Contest
- Birds of Prey
- Pig Races - 12:00 p.m., 1:30 p.m., 3:00 p.m., 5:00 p.m.
- Garden Club Demonstration - 2:00 p.m.

**Official Fair T-Shirts, Hats and Commemorative Items  
available at the Souvenir Tent.**

***Program subject to change. Check [www.orangefair.com](http://www.orangefair.com)***

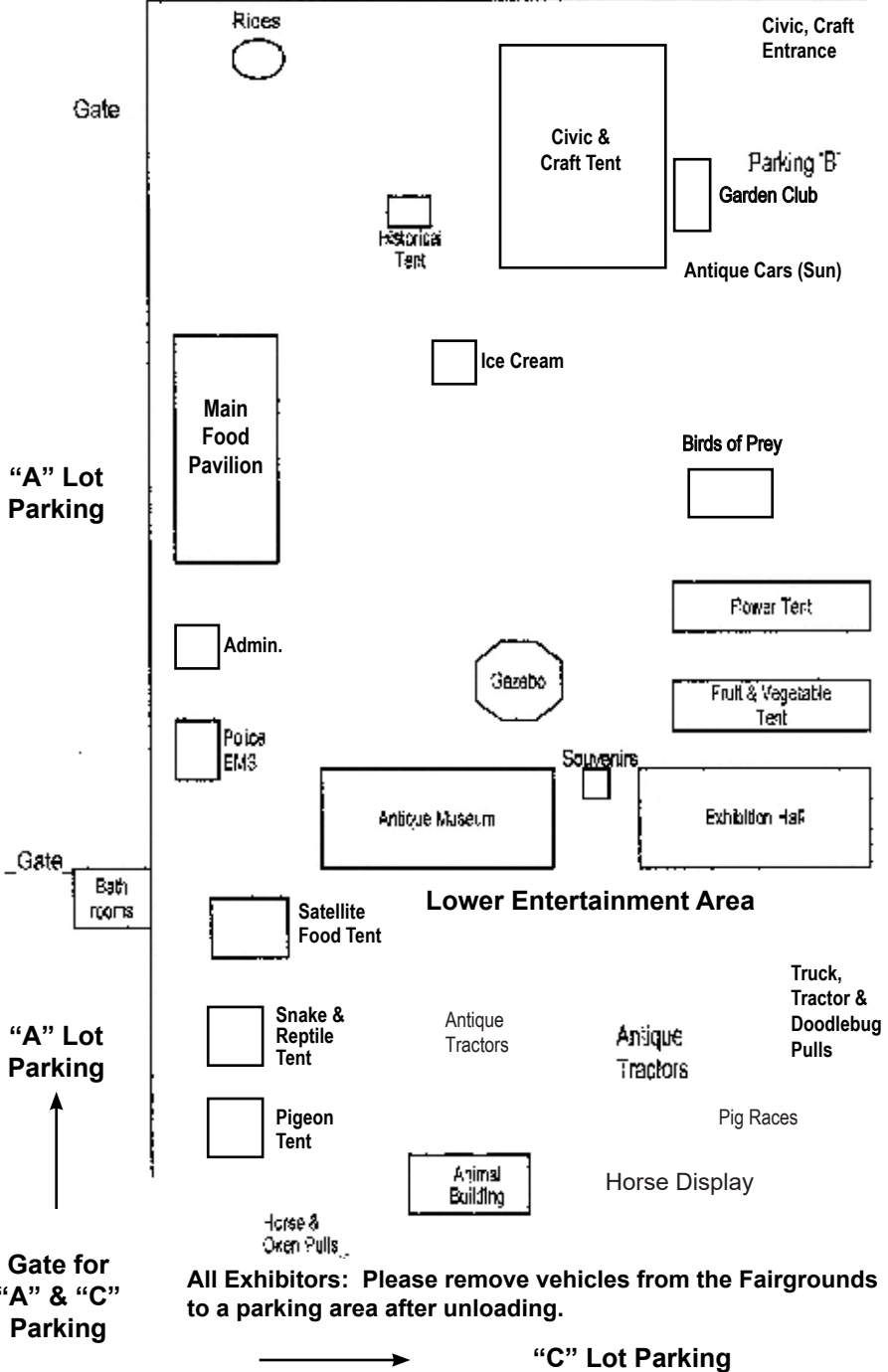


← Route 1

Route 34 →

Orange Center Road - Route 152

Gate B



All Exhibitors: Please remove vehicles from the Fairgrounds to a parking area after unloading.

# LEST WE FORGET. . .

*In remembrance of all the wonderful Fair volunteers who have died in years past and in special remembrance of those we've lost this year*

**Robert Archambault  
Amy Williams  
Walter Hine**

*“A memory is a keepsake of time that lives forever in the heart”*

*author unknown*

# FLOWER DEPARTMENT #1

Rachel Mortali and Lauren Bespuda

## CUT FLOWERS

Class 1-13: Please leave all foliage intact, but foliage should not be under water. All flowers must be exhibited in clean, clear GLASS containers provided by the exhibitor and large enough to support the flower(s). Failure to do so will be reflected in judges' awards.

Class 1. Celosia – crested or plume - 1 stem

Class 2. Dahlia – Dinnerplate 8” or over - 1 bloom, **no buds**

Class 3. Dahlia – Decorative 4-8” - 1 bloom, **no buds**

Class 4. Dahlia – Pom Pom 3” or less - 3 blooms, same variety and color, **no buds**

Class 5. Hydrangea – 1 stem with foliage/leaves

Class 6. Marigold – 1 bloom or 1 spray with foliage

Class 7. Rose – 1 bloom or spray with foliage

Class 8. Sedum – 1 stem

Class 9. Sunflower (Helianthus sp.) – 1 bloom

Class 10. Zinnia – 1 bloom with foliage

Class 11. Zinnia trio – 3 blooms same variety and color with foliage

Class 12. Any flower grown for drying – 3 stems

Class 13. Any other garden flower – 1 stem

## FLOWER ARRANGEMENTS

*No artificial flowers or foliage please.*

Class 14. Tea Time – mini arrangement made of flowers in a teacup

Class 15. America the Beautiful – a patriotic arrangement with red, white and blue flowers

Class 16. Country Charm – a simple bouquet of home-grown flowers in a mason jar

Class 17. Long and Low – arrangement that is at least 12” long and cannot be over 6” high

Class 18. FFA – design an FFA themed arrangement (for current students in an FFA program)

Class 19. Any other flower arrangement

## HOUSE PLANTS

*No artificial decorations please*

Class 20. Cacti or succulents

Class 21. Flowering plants

Class 22. Foliage Plant

Class 23. Topiary

Class 24. Bonsai trees

## CONTAINER GARDEN

Class 26: Fairy Garden – all live plants, less than 14” in diameter

Class 27: Any Other Container Garden – must contain 2 or more plant varieties

## HANGING PLANTS

Class 25. Flowering or foliage

---

## NOTICE

The Town of Orange does not discriminate on the basis of disability in admission to access to, or operations of its programs, services, or activities; nor does it discriminate on the basis of disability in its hiring or employment practices. This notice is provided as required by Title II of the Americans with Disabilities Act of 1990. Questions, concerns, complaints, or requests for additional information regarding the ADA may be forwarded to the Town of Orange’s designated ADA Compliance Coordinator, Human Services Department, 525 Orange Center Road, Orange CT 06477, Telephone 203-891-2154, Monday through Friday, 8:30 a.m. to 4:30 p.m. Individuals who need auxiliary aid effective communication in programs and services are invited to make their needs and preferences known to the ADA Coordinator. This notice is available in large print, on audio tape, and by a staff reader from the ADA Compliance Coordinator.



## FRUIT DEPARTMENT #2

Tom Hill 203-799-0222; Tanya Hill 203-915-1668  
Jessica Hill hilljessi@gmail.com

All exhibits must be raised and selected by exhibitor. All exhibits must be shown on white paper plates furnished by the Fair Committee. A Rosette will be given for best fruit.

**Basis of judging will be:** correct number; edible size and quality; uniform size, shape, and color; cleaned; trimmed and fresh; and free from blemishes.

The number of specimens to be exhibited on each plate are:

- Class 1. Apples (plate of four)
- Class 2. Pears (plate of four)
- Class 3. Peaches (plate of four)
- Class 4. Plums (plate of four)
- Class 5. Grapes (three bunches)
- Class 6. Berries (plate of twenty-five)
- Class 7. Nuts (plate of twenty-five)
- Class 8. Any other fruit not listed above
- Class 9. Fruit Display (2' square table space)
- Class 10. Watermelon
- Class 11. Musk Melon
- Class 12. Nectarines (plate of 5)
- Class 13. Apricots (plate of five)
- Class 14. Dozen eggs in carton

The Orange Country Fair Committee would like to encourage individuals or groups to participate in our annual Country Fair. This year, the fair is on September 21 and 22, 2024.

We need your time and talent to help make this a success, so please get involved and also have fun while helping.

Please respond to: **Orange Country Fair**  
c/o Debbie Estok  
203-877-2700

We need help in the Food Pavilion & Satellite Tent,  
Admission Booths, Grounds Keeping & in the Exhibition Hall

Contact: Lynn Plaskowitz 203-627-1673

**Thank You !**



## VEGETABLE DEPARTMENT #3

Tom Hill 203-799-0222; Tanya Hill 203-915-1668  
Jessica Hill hilljessi@gmail.com

All exhibits must be raised and selected by exhibitor. All exhibits must be shown on white paper plates furnished by the Fair Committee. A Rosette will be given for best vegetable.

**Basis of judging will be:** correct number; edible size and quality; uniform size, shape, and color; cleaned; trimmed and fresh; and free from blemishes.

The number of specimens to be exhibited on each plate are:

### Name Variety of Vegetable

#### ONE SPECIMEN

- |                          |                           |
|--------------------------|---------------------------|
| Class 1. Broccoli (head) | Class 6. Eggplant         |
| Class 2. Celery (plant)  | Class 7. Pumpkin          |
| Class 3. Leek            | Class 8. Turnip           |
| Class 4. Winter Squash   | Class 9. Spaghetti Squash |
| Class 5. Cabbage (head)  |                           |

#### TWO SPECIMENS

- |                     |                         |
|---------------------|-------------------------|
| Class 10. Cucumbers | Class 11. Summer Squash |
|---------------------|-------------------------|

#### THREE SPECIMENS

- |                       |                          |
|-----------------------|--------------------------|
| Class 12. Beets       | Class 18. Peppers        |
| Class 13. Corn (ears) | Class 19. Tomatoes       |
| Class 14. Parsnips    | Class 20. Sweet Potatoes |
| Class 15. Potatoes    | Class 21. Garlic         |
| Class 16. Carrots     | Class 22. Okra           |
| Class 17. Onions      | Class 23. Gourds         |

#### FIVE SPECIMENS

- Class 24. Parsley (5 sprigs in water, bring own container)
- Class 25. Chard (5 sprigs in water, bring own container)
- Class 26. Herbs (5 sprigs in water, bring own container)
- Class 27. Brussels Sprouts
- Class 28. Beans

#### OTHER SPECIMENS

- Class 29. Scarecrow Contest (bring your own props)
- Class 30. Indian Corn (3 ears with husk turned back)
- Class 31. Tallest Corn Stalks (3 stalks field corn with ears)
- Class 32. Largest Pumpkin by Weight
- Class 33. Best Decorated Pumpkin-cut or uncut
- Class 34. Heaviest Summer Squash by Weight
- Class 35. Longest Summer Squash
- Class 36. Largest Winter Squash by Weight
- Class 37. Largest Sunflower (head)
- Class 38. Tallest Sunflower (with roots bagged)
- Class 39. Vegetable Freak
- Class 40. Decorative Vegetables
- Class 41. Vegetable Display (2' square table space)
- Class 42. Vegetable and Fruit Display
- Class 43. Most Ripe Cherry Tomatoes on a Vine

# BAKED GOODS DEPARTMENT #4

Jessica Hill  
hilljessi@gmail.com

## RULES:

- A printed recipe must accompany each exhibit.
- All exhibits must be presented on white paper plates, with the exception of cakes and breads, which may be on foil covered cardboard (no bigger than 1 inch around item), and pies in their pie plates.
- Baked products must be covered with transparent wrap.
- Four (4) samples must be provided when entering cookies, cupcakes, muffins, rolls, candy, etc.
- Exhibits requiring refrigeration or containing a cream filling or frosting will not be accepted.
- No form of pre-packaged products or mixes may be used in any way, except in classes 12 and 13.
- Entries taller than 8 inches will not be accepted.
- Do not decorate plates with ribbons, fake floral, or anything else that distracts from the baked good.
- Decorative items will be judged on outside creativity and artistry, and will not be tasted.
- Baked goods will be judged on:
  - Outside characteristics – frosting, color, size, shape, uniformity
  - Inside characteristics – texture, grain, crumb, filling
  - Flavor – pleasing blend, characteristic of product

Class 1. Cookies, Brownies and Bars

Class 2. Cupcakes

Class 3. Candy

Class 4. Biscuits, Muffins, and Scones

Class 5. Pies

Class 6. Quick Bread

Class 7. Coffee Cakes

Class 8. Yeast Breads and Rolls

Class 9. Yeast Coffee Cakes

Class 10. Cinnamon Rolls and Sticky Buns

Class 11. Frosted and Unfrosted Cakes

Class 12. Decorative Cakes (Amateur only)

Class 13. Decorative Cupcakes (Amateur only)

Class 14. Grandma's Favorite – Bake us your favorite recipe your grandma made or taught you to make

Class 15. All Things Maple

Class 16. Miscellaneous Baked Item

Class 17. Adult State Baking Contest

Class 18. Adult State Two Crusted Apple Pie Contest

Class 19. Adult King Arthur Flour Baking Contest

# CANNING

**IMPORTANT:** Please thoroughly read instructions prior to submission of entries. All entries will be judged; however, **those entries that are not compliant with directions will not be eligible for Best of Show.** Entries deemed unsafe or improperly sealed will not be accepted.

Paste a label on each jar stating:

Name of Product  
Date Processed  
Town and State Processed  
**\*Do not include name\***

**Enter Current Years Canning Only.** All jars must be clear. They must have screw top rings with lids (exceptions for honey and maple products on a case-by-case basis). No fabric covers or ribbons on jars.

Canned fruits and vegetables will be judged on:

Condition of the product; liquid; proper packing; proper seal; and cleanliness of jar.  
They will not be opened.

Jams, Jellies and Preserves will be judged on:

Color; cleanliness; condition of the product; proper seal; and container.  
They will not be opened.

Class 20. Fruits

Class 21. Vegetables

Class 22. Jams, Marmalades, Preserves, Jellies\*

Class 23. Pickles and Relish

Class 24. Honey and Maple Products

Class 25. Tomatoes and Salsas

Class 26. Miscellaneous Canned Item

\*The United States Department of Agriculture recommends that all home canned products be processed in a canner. Paraffin is no longer recommended because it does not ensure an adequate seal. Fruit and fruit products, pickles and relishes, jams and jellies, and tomatoes may be processed in a boiling water canner. Low acid foods, including meats, fish, vegetables and some tomato vegetable mixtures must be processed in a pressure canner in order to prevent poisoning by clostridium botulinum bacteria (botulism).

Canning or preserving vegetables in olive or vegetable oil is not recommended. No safe processing times have been determined. Canning these items without processing presents a serious risk for botulism poisoning.

# 2024 STATE BAKING CONTESTS

Association of Connecticut Fairs

## BAKING & APPLE PIE CONTESTS

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 a.m. 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.**

Laurie Skornia  
Baking Committee Chairman  
[lskornia@optimum.net](mailto:lskornia@optimum.net)  
203-464-0933





Association of Connecticut Fairs  
**2024 ADULT BAKING CONTEST**

**Zebra Cake with Cream Cheese Frosting**



**INGREDIENTS**

**Cake:**

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

**Cream Cheese Filling:**

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

**DIRECTIONS**

**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.

*(continued on next page)*

## 2024 ADULT BAKING CONTEST

### Zebra Cake with Cream Cheese Frosting (continued)

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.

#### **JUDGING CRITERIA**

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

The following prizes and a rosette will be awarded at the annual state contest held in November 2024.

<b>1st Place: \$40.00</b>	<b>5th Place: \$15.00</b>	<b>9th Place: \$5.00</b>
<b>2nd Place: \$35.00</b>	<b>6th Place: \$12.50</b>	<b>10th Place: \$5.00</b>
<b>3rd Place: \$30.00</b>	<b>7th Place: \$10.00</b>	
<b>4th Place: \$25.00</b>	<b>8th Place: \$7.50</b>	

Honorable Mention Ribbons will also be awarded.

# 2024 STATE TWO CRUSTED APPLE PIE CONTEST

Sponsored by The Association of Connecticut Fairs



## CONTEST RULES

1. Each pie must be a 9" (measured at the top inside edge of the dish) Two-Crust 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).

## JUDGING CRITERIA

Overall Appearance	40 points
Crust	10 points
Flavor	40 points
<u>Texture</u>	<u>10 points</u>
TOTAL	100 points

The following prizes plus a rosette will be awarded at the Annual State Contest held in November. Honorable Mention Ribbons will also be awarded.

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

Bishops Orchards is sponsoring by awarding bags of apples 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  
**2024 JUNIOR BAKING CONTEST**  
**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)

**DIRECTIONS**

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

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

**JUDGING CRITERIA**

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

The following prizes and a rosette will be awarded at the annual state contest held in November 2024. Honorable Mention Ribbons will also be awarded.

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

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

# YOUTH DEPARTMENT #5

Linda Bepuda, 203-795-4531

Donna & John Wesolowski, 203-799-3519, donnaweso@optimum.net

Karen McCausland

## RULES:

1. Children must be 15 and under as of September 1, 2024.
2. Each child will be allowed three entries per class unless noted.
3. All items will be judged individually on grade level.
4. Rosettes and ribbons will be given at the discretion of the judges.
5. Items must be ready for display at the door.
6. When entering multiples of any flower, home grown item, or baked good, they should appear similar in appearance, size, and color.

## FLOWERS

Clear Glass container of choice

1. Marigold (1 large or 3 small)
2. Zinnia (1 large or 3 small)
3. Any other single flower
4. Mixed flower arrangement
5. Cactus or rock garden
6. Terrarium



## HOME GROWN ITEM

7. Beans (3)
8. Tomatoes (3)
9. Gourds (3)
10. Squash (1)
11. Pumpkin
12. Largest sunflower
13. Tallest sunflower
14. Watermelon
15. Corn
16. Decorated Pumpkin or Vegetable
17. Other Vegetable/Fruit/Nuts
18. Eggs (6)

## NEEDLEWORK AND SEWING

19. Sewn item
20. Any knit or crochet item
21. Needlework
22. Weaving
23. Latch-hook
24. Other hand-worked or sewn item (note if original or kit)
25. Jr. State Quilt Contest

## HOBBIES AND CRAFTS

Size requirement: No larger than 3 feet in width and 3 feet in height

26. Carved item
27. Macramé
28. Basket
29. Holiday Decoration
30. Ceramic, Pottery, Plaster or Clay
31. Woodworking item
32. Model – includes Lego display (only one per child)
33. Bird Houses
34. Painted Terra Cotta Flower Pot
35. Other Craft Item

## ORIGINAL ART

*Each item must be matted and ready to hang with no glass.*

36. Drawing
37. Painting
38. Prints
39. Collage
40. Other

## YOUTH DEPARTMENT #5 (continued)

### BAKED GOODS



- |                 |                                     |
|-----------------|-------------------------------------|
| 41. Cookies (4) | 46. Quick Bread                     |
| 42. Muffins (4) | 47. Pie                             |
| 43. Candy (4)   | 48. Decorative Cake or Cupcakes     |
| 44. Layer Cake  | 49. Junior Baking Contest (page 18) |
| 45. Yeast Bread | 50. Other Baked Item                |

### PHOTOGRAPHY

51. Maximum size 8" X 10"  
Matted for hanging with no frame or glass.  
Name, address and age on the back of each.  
Each child will be allowed four (4) entries.

### COLLECTIONS

No larger than 3 feet by 3 feet. Only one collection per child. Collections will be judged on neatness, labeling, quality, and creativity. Each item in the collection should be labeled. No exhibitor will be allowed in the exhibit hall building to set up their collection on Friday night. **Collections must be ready to be displayed upon arrival.**

- |                      |   |
|----------------------|---|
| 52. Nature/Travel    | 54. Themed collection (ex. Star Wars, Disney, etc.) |
| 53. Collectible toys | 55. Other   |

### CONTESTS

#### JAZZY JAR CONTEST

A new contest created this year – open to both Youth and Adults! Must use a QUART Jar – can be decorated on the inside or the outside. Use your imagination with paint, decoupage, ribbons, jute, etc. It can be decorated on the top, inside, and/or outside. A ring and top must be on the jar. Nothing electrical can be attached to the jar.

Youth entry – Dept. # 5, Class 56  
Adult entry – Dept. # 6, Class 27



(continued on next page)

## YOUTH DEPARTMENT #5 *(continued)*

### BIRDHOUSE DESIGN FUN

Build a better birdhouse. Create a birdhouse that might be humorous, whimsical, colorful or unique in design. Be imaginative and give the house a title or name that will bring a smile to those who see it. Entries are welcome from any individual – child or adult.

Youth entry – Dept. # 5, Class 33

Adult entry – Dept. # 6, Class 34



### PAINTED TERRA COTTA FLOWER POT

Use your imagination to decorate a terracotta flower pot. Pots must be 6" or smaller and decorated only with paint. Entrees can be submitted with or without a saucer. Entrees are welcome from any individual – child or adult.

Youth entry – Dept. # 5, Class 34

Adult entry – Dept. # 6, Class 28

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## Association of Connecticut Fairs 2024 STATE JUNIOR QUILT CONTEST Wall Hanging

### JUNIOR QUILT 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.

### PRIZES

The following prizes will be awarded:

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

# ARTS AND CRAFTS DEPARTMENT #6

Lorraine Adinolfi, 203-415-7283

1. Judging of original craft items will be based on attractiveness, originality and quality of workmanship. Craft items made from reproduced designs or kits will be judged on quality of workmanship.
2. Entries must be marked original design, reproduced design or kit. Entries not marked will not be judged.
3. Pairs or sets will be considered one entry and will be judged accordingly.
4. Items that require hanging must be entered with a stand.
5. Items must be ready for display at the door.

- |                           |                         |                                       |
|---------------------------|-------------------------|---------------------------------------|
| 1. Basket Weaving         | 12. Dried Flowers       | 25. Scrap Books                       |
| 2. Batik                  | 13. Enameling           | 26. Stuffed Animals                   |
| 3. Bead Work              | 14. Fabric Weaving      | 27. Jazzy Jars (see pg. 21 for rules) |
| 4. Candle making          | 15. Greeting Cards      | 28. Painted Terra Cotta Flower Pot    |
| 5. Cane Work              | 16. Holiday Decorations | 29. Woodcarving                       |
| 6. Ceramics, Hand Made    | 17. Jewelry             | 30. Scale Models                      |
| 7. Ceramics, Hand Painted | 18. Leaded Glass        | 31. Woodworking                       |
| 8. Decorative Painting    | 19. Leather Work        | 32. Furniture                         |
| 9. Decoupage              | 20. Metal Craft         | 33. Hobbies                           |
| 10. Decoys                | 21. Quilling            | 34. Birdhouses                        |
| 11. Dolls                 | 22. Shell Art           | 35. Other                             |
|                           | 23. Scrap Book Covers   |                                       |
|                           | 24. Scrap Book Pages    |                                       |

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# NEEDLECRAFT & CLOTHING DEPARTMENT #7

Patti Clark, 203-799-6495, Pclark22@optimum.net

1. Items will be judged on quality of workmanship, materials, finishing and overall appearance.
  2. Needlework entries should be marked original design, reproduced design or kit (all materials included).
  3. Sewn items must be cleaned and pressed.
  4. Please state if it is your first time doing the project on the item.
- |   |  |
|---|--|
| 1. State Quilt Contest (see next page)              | 13. Weaving                                |
| 2. Tied quilt                                       | 14. Machine embroidery - other than quilts |
| 3. Machine/Hand quilting - other than State Contest | 15. Hardanger                              |
| 4. Hooking/Braiding                                 | 16. Tatting                                |
| 5. Punch needle or latch hook                       | 17. Children's clothing                    |
| 6. Crewel/embroidery                                | 18. Ladies clothing                        |
| 7. Needlepoint                                      | 19. Handbags/totes                         |
| 8. Cross stitch                                     | 20. Men's clothing                         |
| 9. Appliqué - other than quilts                     | 21. Costumes or dolls design - sewing      |
| 10. Candle wicking                                  | 22. Handspun Fiber - skein                 |
| 11. Felting   | 23. Upcycled clothing or accessories       |
| 12. Crocheting/Knitting                             | 24. Other needlecraft                      |



Association of Connecticut Fairs  
**2024 STATE ADULT QUILT CONTEST**

Enter a quilt at any participating fair that is a member of the Association of Connecticut Fairs in any of the categories mentioned above.

The participating fair will award one winner in each category with a rosette from the Association of Connecticut Fairs along with any awards the local fair provides. Each fair will submit that winning entry to the state contest. A quilt can be entered in as many fairs as a contestant wishes until it becomes eligible to go to the state contest. Please note an Exhibitor can only represent 1 Quilt or wall hanging per Category at the State Quilt Contest in November.

Adult Quilt Contest Categories:

1. Hand Applique
  2. Pieced Machine Quilted
  3. Pieced Hand Quilted
- Ribbons sponsored by the Durham Fair

**ADULT 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.

**PRIZES**

The following prizes will be awarded in each category at the State Competition:

1st Place: \$50      2nd Place: \$35      3rd Place: \$15

People's Choice Award: \$50

Each attendee of the Banquet will be able to cast one vote for their favorite quilt regardless of category.

---

**AMATEUR FINE ARTS DEPARTMENT #9**

Amy Terzakis, 203-387-7195, Tjterzakis@yahoo.com

1. All Entries **must be suitably framed, wired, and ready to hang.**
2. Outside measurements must be given on entry for hanging articles.
3. There will be a Senior Citizen Division for persons 65 and older. Rosettes will be awarded in each division.

- |                           |                                  |                              |
|---------------------------|----------------------------------|------------------------------|
| Class 1. Oil Painting     | Class 6. Etchings                | Class 10. Collages           |
| Class 2. Water Colors     | Class 7. Lithographs             | Class 11. Acrylics           |
| Class 3. Pastel Paintings | Class 8. Block, Linoleum, Prints | Class 12. Charcoal Drawings  |
| Class 4. Pencil Drawings  |                                  | Class 13. Pen & Ink Drawings |
| Class 5. Silk Screens     | Class 9. Sculpture               | Class 14. Other              |

# PHOTOGRAPHY DEPARTMENT #10

Ken Ziman, 203-795-5748, Kealzi89@gmail.com  
Pat Powell Ziman, pziman1212@gmail.com

For all photographs the rules are the same:

## RULES:

1. No picture with **GLASS** in the frame will be accepted.
2. Professional photographers are not eligible.
3. No more than 2 pictures of any subject may be submitted.
4. The maximum number of photographs from any exhibitor is 6.
5. All photographs must be mounted with a hook or clip to allow it to be hung on a pegboard.
6. The exhibitors name must be on the back of each mat.
7. No photos downloaded from the internet, please.



**JUDGING:** All photographs will be judged on aesthetic aspects and values.

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## 2024 STATE PHOTO CONTEST

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, 2023. The photos entered do not have to be exhibited at any member fairs to be eligible.

### CONTEST COMMITTEE

Richard Lataille	Janice Steinmetz	Rita Lataille	Devon Austin
83 Gates Road	PO Box 363	83 Gates Road	84 Camp Street
Lebanon, CT 06249	Somers, CT 06071	Lebanon CT 06249	Plainville, CT 06062
860-423-1733	860-490-8547	860-423-1733	860-597-2899

### CONTEST RULES

- Official entry from will be on the Association of Connecticut Fairs web page: CTAgFairs.org.
- This contest is open to anybody regardless of age. Professional photographers are not eligible. The person entering the contest must take the photo submitted.
- 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.
- The photographer’s name, date, photo title, location of where each photo was taken must appear on the reverse side of each photo.
- Each exhibitor may enter a maximum of two (2) photos in each lot.
- A photo taken can not be entered into more than one lot.
- Salon print exhibitors cannot enter the Snapshot contest.
- You need to enter as an Adult or Junior (Juniors can’t enter as an Adult)
- All entries must be submitted no later than 6:00 PM Sunday October 6, 2024 to any of the committee members.

*(continued on next page)*

# 2024 STATE PHOTO CONTEST

*(continued)*

- All entries become property of the Association of Connecticut Fairs.
- Contest winners will be announced at the Annual Fall Meeting and Banquet. Please visit [CTAgFairs.org](http://CTAgFairs.org) for the date, time and location of the meeting.
- 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.
- 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.
- The overall contest winner will receive one (1) REDUCED RATE TICKET for the upcoming season.
- 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

## **SALON PRINT**

- All prints must be matted
- No prints smaller than 5 x 7 inches matted. 8 x 10 prints, the mat may not be more than 2 ½ 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 and White Snapshot      Lot 4: Color Snapshot

First Place \$10.00 | Second Place \$8.00 | Third Place \$7.00 | Fourth Place \$6.00  
Fifth Place \$5.00 | Honorable Mention Ribbon

## **JUNIOR SNAPSHOT CONTEST**

- The same rules apply to the adult contest apply to the junior contest.
- All entrants in lot 5 must be under 19 years of age as of July 1, 2024.

Lot 5: Junior Color Snapshot

First Place \$10.00 | Second Place \$8.00 | Third Place \$7.00 | Fourth Place \$6.00  
Fifth Place \$5.00 | Honorable Mention Ribbon

The Association of Connecticut Fairs  
**Photo Contest Sponsored by Woodstock Fair**  
 OFFICIAL ENTRY FORM  
 Contest Theme "Connecticut Fairs"

Note: All entries must be mailed or delivered by 6:00 PM Sunday October 6, 2024 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 Lots 1 & 3	1.		
	2.		
Color Lots 2 & 4	1.		
	2.		
Junior Snapshot Lot 5	1.		
	2.		

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



## POULTRY CLASSES DEPARTMENT #11

Dominick Lombardi, 203-848-9596

Poultry originating within the state must come from healthy flocks with no evidence of infectious, contagious and/or communicable diseases. All birds must be inspected, identified, and accompanied by written proof (Connecticut Flock Test Card or Connecticut Veterinary Medical Diagnostic Laboratory Report) that verifies that a breeding flock or the individual birds listed on the report were blood-test negative for Salmonella Pullorum within 365 days of the show date. Concurrent Avian Influenza testing of the flock and/or individual birds is strongly recommended. Poultry vaccinated within 30 days with any live virus vaccine will be prohibited from showing. All cages, crates, or vehicles used for housing or transporting poultry must be cleaned and disinfected before and after each show.

- Animals must stay until 6:00 PM on Sunday evening.
- Pullorum Tickets must be presented at the fair.
- Judging takes into consideration: Condition, maturity, breed characteristics, and production qualities (where it applies.)
- Limit of five birds per class.
- **Feed, water, and cages will be provided by the fair.**
- Poultry may come in on Friday.

Best Hen and Best Cock Rosettes will be awarded - Junior and Senior Exhibitor.

### All Standard Breeds and Bantams:

- |                                  |                                |
|----------------------------------|--------------------------------|
| Class 1. Cock - 1 year or older  | Class 2. Hen - 1 year or older |
| Class 3. Cockerel - under 1 year | Class 4. Pullet - under 1 year |

Best Male and Female Rosette will be awarded - Junior and Senior Exhibitor.

### Waterfowl: Geese and Ducks

- |               |                 |
|---------------|-----------------|
| Class 5. Male | Class 6. Female |
|---------------|-----------------|

## RABBITS & SMALL ANIMALS DEPARTMENT #12

Tracy Ovesny, 203-929-0465

- Only healthy animals will be accepted.
- State breed of each animal.
- Limit of five entries per class.
- **Feed, water, and cages will be provided for Rabbits.**
- Rabbits may come in Friday night.
- Hamster, Gerbil or Guinea Pig owners must supply own cages, dishes, and food.
- Animals must stay until 6:00 PM on Sunday evening.
- All exhibitors must be comfortable with handling their animals for drop off/pick up.



Best Buck and Best Doe Rosettes will be awarded for Junior and Senior Exhibitors.

- |  |
|--|
| Class 1. Senior Buck - over 6 months       |
| Class 2. Senior Doe - over six months      |
| Class 3. Junior Buck - under 6 months      |
| Class 4. Junior Doe - under 6 months       |
| Class 5. Hamsters, Gerbils, or Guinea Pigs |

# LARGE ANIMALS DEPARTMENT #13

Tracy Ovesny, 203-929-0465

Space will be limited this year due to social distancing.

## CONNECTICUT ANIMALS\*

All cattle, horses and sheep shall have a rabies vaccination given by a veterinarian with a vaccination certificate signed by the veterinarian that gave the vaccination indicating the name of the vaccine, serial number and the date the vaccination expires. If it is the animal's first rabies vaccination, it must be given at least 30 DAYS prior to their first show date.

1. **ALL SPECIES:** Animals shall originate from herds or flocks that meet the testing and health requirements of the State of Connecticut. State livestock inspectors may request proof of compliance with state requirements. All animals must have permanent identification (ear tag, tattoo, or microchip plus a reader).
2. **CATTLE:** All cattle must have a health certificate issued within 60 days of their first show by an accredited veterinarian stating that the animal is in good health and free of infectious disease.
3. **HORSES:** All horses must have a negative Coggins test within 12 months prior to their show date and be accompanied by this certificate.
4. **SHEEP:** All sheep must be accompanied by health certificates with official identification issued within 60 days of their first show by an accredited veterinarian stating that the sheep are free from contagious and infectious disease and are not from scrapie-exposed flocks.
5. **GOATS:** All goats must have a health certificate with official identification issued within 60 days of their first show by an accredited veterinarian stating that the animals are in good health and free of obvious signs of infectious disease and not from scrapie-exposed herds.
6. **SWINE:** All swine must originate from Connecticut herds that are tested for Brucellosis and Pseudorabies on a yearly basis. All swine must have a health certificate issued within 60 days prior to the first show by an accredited veterinarian. If the swine are purchased from a tested herd, a bill of sale from the Connecticut producer must be presented to the State, Veterinarian's office before a card will be sent as proof of purchase.
7. **LLAMAS:** Llamas that originate within the state must have a health certificate issued within 30 days of the first show by an accredited veterinarian listing the permanent identification (ear tag, tattoo or microchip and a reader must be available for the microchips) and stating the animal is in good health and free of obvious signs of infectious disease.

**OUT OF STATE ANIMALS:** Please call Dr. Kim McClure Brinton at 203-393-7387 for regulations.

# HOMEMADE BEER & WINE DEPARTMENT #14

Lynn Plaskowitz and Betsy Vaughan  
orangecountryfair@gmail.com

All entries must be for personal consumption

BEER: Lager, Pilsner, Ale Porter, Stout, Non Alcoholic, Other  
WINE: Dry, Semi sweet, Sparkling, White, Red, Rose, Other  
HARD CIDER  
CORDIALS



Refer to department superintendent for further information.

ALL ENTRIES MUST BE RECEIVED AT THE PARKS & RECREATION OFFICE  
AT HPCC NO LATER THAN 4:30 P.M. FRIDAY, SEPTEMBER 20, 2024.

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## PIGEON EXHIBIT DEPARTMENT #15

Greg & Joyce Cap, 203-915-5523, joycelcap@aol.com

1. Entries must be made on the official Pigeon Entry Blank.
2. No entry fee. Entry must be mailed in.
3. Entries close Friday, September 1, 2024.
4. Classes will be provided for Young Hens (YH), Young Cocks (YC), Yearling hens (YRH), Yearling Cocks (YRC), Old Hens (OH), and Old Cocks (OC). Young birds must be 2024 seamless banded, Yearling birds must be 2023 seamless banded.
5. National Pigeon Association (NPA) standard of perfection will be used to judge the show entries.

### AWARDS

1. Rosettes will be awarded to "Best in Show," "Best Young Bird," "Best Yearling," and "Best Old Bird."
2. Ribbons will be awarded to the first three places in each class.

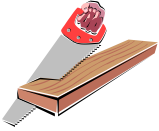
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# TWO-PERSON HANDSAW CONTEST

## SATURDAY 11:00 AM

Handsaw contest open to the following classes:



Men's Class - 16 yrs. and older  
Women's Class - 16 yrs. and older  
Combined Class - 16 yrs. and older

Saws and logs provided. Awards given.  
Location: lower field in front of antique tractor display

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## WOMEN'S SKILLET TOSS • SATURDAY, 1:00 PM

The Hill Family

### CLASS DESCRIPTION

Class 1.	18 - 29 Years of Age
Class 2.	30 - 45 Years of Age
Class 3.	46 - 60 Years of Age
Class 4.	61 Years of Age and Older
Class 5.	Championship

Ribbons will be awarded in each class. First and Second place winners in each age group will compete in a Throw-off for Champion

### RULES:

1. Open to the world's women.
2. Skillet to be provided by the Fair.
3. Each contestant will have two throws - best of 2.
4. No practice throws will be allowed during the competition.
5. Throw will be straight out the course; distance off center line will be subtracted off the score.
6. Crossing foul line (foot fault) will count as a throw.
7. Registration either by e-mail before the fair at:  
[orangecountryfair@gmail.com](mailto:orangecountryfair@gmail.com) or an hour before the competition.



# **GARDEN TRACTOR PULL • SATURDAY**

## **7:30 AM Weigh-in; 8:30 AM Drivers Meeting and Pull**

Dean Manley, 203-378-5808

Greg Manley, Shawn Manley, Ryan Wohlert

### **CLASSES**

Junior I - 1000 lbs. (7-10 years) | Junior II - 1250 lbs. (11-15 years)  
Senior - 1250 lbs. | Senior - 1500 lbs. | Open - 1500 lbs.

### **WHEELIE BARS REQUIRED**

#### **RULES:**

1. Each Class is allowed one driver per tractor.
2. Junior I 1000 lb. Class (7-10 years of age) and Junior II 1250 lb. Class (11-15 years old) must have a permission slip signed by parent or guardian. Helmet required, no exceptions. Juniors must be able to safely operate the tractor to the satisfaction of the judges. Juniors must have an adult coach with them at all times.
3. All tractors must weigh in before each class.
4. 1st, 2nd & 3rd place tractors in all classes will be re-weighed after the pull.
5. 10" hitch height must have clevis hole 2" in diameter.
6. Wheelie bars required must extend 4" behind the exterior of the tire and no more than 6" from the ground, and be constructed of a minimum 1/4" steel stock firmly secured to rear axle or frame.
7. Helmets requested for Senior and Open class.
8. Single wheels only, no duals, chains, crawlers or competition pulling tires.
9. Two wheel drive tractors only.
10. Engine governor in place and working at 3600 RPM.
11. Tractor must pull 8'. Any part of the tractor out of bounds disqualifies. Two tries at weight allowed.
12. Junior I - 1000; Junior II - 1250; and Senior - 1,500 class, single cylinder tractor only.
13. Open 1,500 class will include Single or multi-cylinder tractors not exceeding 20 hp, Gravely (rear engine), Economy Power King and dual transmission tractors.
14. All drivers must sign a waiver.
15. Judges decision is final.

# ANTIQUE TRACTOR PULL • SUNDAY 9:00 AM

7:30 AM Sign-in; 8:30 AM Drivers Meeting

Ken Ciola, 203-887-5837, Cody Wright

## WEIGHT CLASSES

2500 lbs. & under	6500 lbs. & under
3500 lbs. & under	7500 lbs. & under
4500 lbs. & under	8500 lbs. & under
5500 lbs. & under	



## TRACTOR PULL 2024

### STOCK TRACTORS:

1. A stock tractor is defined as “a farm tractor as it was manufactured with frame, motor with identifying numbers intact, front-end, drive-train and rear-end, working governors with no over-rides.”
2. Tractors must run on fuel as designed from factory with only gas, diesel or propane being allowed.
3. Tractors designed with duel fuel systems may compete if access to one fuel tank is disconnected.
4. The use of stock transmissions with power shift is legal.
5. All tractors must have secure hoods, fan shroud and exhaust manifolds.
6. Any excessive loss of water, fuel or any liquid will be cause for disqualification.
7. If judged illegal, protested tractor and driver will be disqualified and receive no points for that class. A second offense will mean disqualification for the rest of the year.
8. A Strictly Stock Tractor may not use cut tires, must have a working governor, engine RPM must be the factory stock RPM.
9. Contest open to farm tractors with stock engine, meaning the engine which came in the tractor at the time of manufacture or a replacement available at the time of manufacture with no frame modifications.
10. Turbos are allowed only when installed at time of manufacture.
11. After weighing in, you may not add weight to your tractor.
12. The first two placing tractors in every class must weigh out if the scale is available.

### HITCHING POINTS ALL TRACTORS:

1. All tractors must have hitching points located behind rear-end housing, and of sufficient strength as indicated by judge. Hitch must be flat, stationary and rigid in all directions. The hitching point must be accessible for hooking by a person standing on the transfer sled and the hook must be inserted from the top.
2. Maximum height of hitching point shall not exceed 20 inches.
3. All hitches must have a minimum inside diameter of 2-1/2 inches, not to exceed a maximum of 3-1/2 inches and be made of material with a minimum cross section of 3/4 (0.75) inches.

4. All hitching points will be measured at the scales and may not be altered anytime thereafter. To do so will result in disqualification.
5. All pulls must start from a tight hitch; any jerking hitch will result in disqualification.
6. If for any reason the measuring pin is not placed in position at the starting line, it is the driver's decision to take an approximate pin location or repeat the pull.

**SAFETY BARS AND BREAKS:**

1. All tractors must be equipped with working breaks.
2. All tractors must be equipped with wheelie bars.
3. Wheelie bars must be made of 3 inch channel iron or its equivalent at a minimum and must be able to support the weight of the tractor when tested by a judge.
4. Bars must extend from the middle of the rear axle and past the rear tires and be no more than 10 inches from the highest point of the pad to the ground.
5. Three point hitch arms may be used if bolted stationary and the above criteria are met.
6. No warning, verbal or written, will be issued for safety items and the tractor will be disqualified.

**TIRES:**

1. All tractors must be equipped with rubber tires and rear agricultural tires.
2. Tire chains are not allowed.
3. Dual rear wheels are not allowed.
4. You may not remove a wheel or tire to enter a weight class.

**CONSUMPTION OF ALCOHOL OR ILLEGAL DRUGS IS STRICTLY PROHIBITED.** Any driver or helper found violating this rule while participating at an event will be disqualified.

**OXEN DRAW • SATURDAY 11:00 AM**

Art Williams, 203-444-0277

First	Second	Third	Fourth	Fifth	Sixth	Seventh	Eighth	Nineth	Tenth
\$180	\$170	\$160	\$140	\$130	\$120	\$110	\$100	\$90	\$80

1. 2400 lbs. and under
2. 2800 lbs. and under
3. 3200 lbs. and under
4. 3200 lbs. and over



- Rosettes will be awarded in addition to prize money.
- Drawing rules and regulations as approved by Conn. Ox Drivers & Owners Assoc.
- All teams will be weighted at fairgrounds on the Association scales.
- Any team that does not finish in the money will be guaranteed \$15.00 for showing.

# TRUCK PULL • Friday 6:00 PM

Rob Raver, 203-376-4600

## RULES

1. Contest is open to any gas or diesel truck.
2. Trucks must have current registration and insurance.
3. Must have a hitch at 26" height and a minimum 3" opening on the hitch.
4. All U joints must be duct taped.
5. Any drinking alcohol by any driver will result in disqualification
6. Trophies and rosettes will be awarded.

## CLASSES

### Gas Truck Class Weights

1. 4,500 lbs.
2. 5,500 lbs.
3. 6,500 lbs.

### Diesel Truck Class Weights

1. 7,000 lbs.
2. 6,500 lbs.
3. 10,000 lbs.

---

## DOODLEBUG CONTEST - SATURDAY 3:00 PM

(HOME MADE TRACTORS)

Patch Flynn, 203-605-5370

### New contest requirement: Front and Rear Drive Shaft Loops

Doodlebugs are built out of old trucks and have dual transmissions giving them very low torque to pull weights. The machine must weigh less than 4,000 lbs. (including chains and blocks) and be no longer than 13 feet (from the center of the rear axle to the front most point of the machine). A D-ring must be welded to the frame of the doodlebug, so that a 3/8" safety chain can be attached. Also a chain 3 ft. in length must hang from the front of the machine; if the chain lifts off the ground during the competition, the participant will be disqualified. Machines must pull the sled 3 continuous feet to make a full pull. Mechanical hitches and hydraulic systems are not allowed. Driveline yokes must be shielded and taped. Trophies and rosettes will be awarded. Contact superintendents for additional safety regulations.

---

## PEDAL TRACTOR PULL - SUNDAY 11:30 AM

This small pedal tractor pulling contest is open to all children in the following age groups: Group I - 4 yr. olds, Group II - 5 yr. olds, Group III 6 yr. olds, Group IV - 7 and 8 yr. olds. The pedal tractor will be provided. They will compete by pulling weight a measured distance.

**CHILD MUST BE AT LEAST 4 YEARS OLD!**

# HORSE DRAW - SUNDAY 11:00 AM

Art Williams, 203-444-0277

## 3,200 LBS. AND UNDER

First	Second	Third	Fourth	Fifth	Sixth	Seventh	Eight
\$270	\$255	\$240	\$225	\$210	\$195	\$180	\$165

## FREE FOR ALL

First	Second	Third	Fourth	Fifth	Sixth	Seventh	Eight
\$270	\$255	\$240	\$225	\$210	\$195	\$180	\$165

- Rosettes will be awarded in addition to prize money.
- Drawing rules and regulations as approved by the Eastern Draft Horse Association.
- Any team that does not finish in the money will be guaranteed \$25.00 for showing.
- All teams in 3,200 LBS. class to be weighed on the day of the draft on the Association's scales.



## CHILDREN'S ENTRY BLANK

This entry blank is to be used by children 15 years and under as of September 1, 2024. Advance entry is required for all exhibits and mailed on or before September 13, 2024. Send all entry blanks to:

Orange Country Fair  
874 Grassy Hill Road  
Orange, Connecticut 06477

All exhibits must be in by September 20, 2023 between 5:30 and 8:00 PM. Exhibits must be left in place until 6:00 PM on Sunday, September 22, 2024.

**Please Print!**

Name \_\_\_\_\_

Address \_\_\_\_\_

School Grade \_\_\_\_\_ Age \_\_\_\_\_ Telephone # \_\_\_\_\_

***The Fair Committee will try to assure the safety of the exhibits after arrival at the fair, but will not be liable for any loss or damage to exhibits.***

	Dept. No.	Class No.	Name & Description of Exhibit Please Print!
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If extra entry blanks are needed, please use white lined paper cut to size.

**[www.orangectfair.com](http://www.orangectfair.com)**

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School Grade \_\_\_\_\_ Age \_\_\_\_\_ Telephone # \_\_\_\_\_

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If extra entry blanks are needed, please use white lined paper cut to size.

**[www.orangectfair.com](http://www.orangectfair.com)**

## ADULT ENTRY BLANK

This entry blank is to be used for all adult entries. Advance entry is required for all exhibits, mailed on or before September 13, 2024.

Send all entry blanks to:

Orange Country Fair  
874 Grassy Hill Road  
Orange, Connecticut 06477

All exhibits must be in by September 20, 2024 between 5:30 and 8:00 PM.  
Exhibits must be left in place until 6:00 PM on Sunday, September 22, 2024.

**Please Print!**

Name \_\_\_\_\_

Address \_\_\_\_\_

***The Fair Committee will try to assure the safety of the exhibits after arrival at the fair, but will not be liable for any loss or damage to exhibits.***

	Dept. No.	Class No.	Name & Description of Exhibit Please Print!
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**[www.orangectfair.com](http://www.orangectfair.com)**



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Orange, Connecticut 06477

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**Please Print!**

Name \_\_\_\_\_

Address \_\_\_\_\_

***The Fair Committee will try to assure the safety of the exhibits after arrival at the fair, but will not be liable for any loss or damage to exhibits.***

	Dept. No.	Class No.	Name & Description of Exhibit Please Print!
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If extra entry blanks are needed, please use white lined paper cut to size.

**[www.orangectfair.com](http://www.orangectfair.com)**

# ANIMAL ENTRY BLANK

This entry blank is to be used for all animal entries only. Advance entry is required for all exhibits, mailed on or before September 13, 2024. Send all entry blanks to:

Orange Country Fair  
164 East Village Road  
Shelton, Connecticut 06484

ALL LARGE ANIMALS MUST INCLUDE PHOTO COPY OF HEALTH CERTIFICATE AND HAVE RABIES VACCINATION CERTIFICATE.

All animals must be in by September 20, 2024 between 5:30 and 8:00 PM. Exhibits must be left in place until 6:00 PM on Sunday, September 22, 2024. Livestock (goats, sheep, dairy & beef) may be entered on Saturday, September 21, 2024 between 7:00 AM to 8:00 AM.

**Please Print!**

Name: \_\_\_\_\_ YOUTH

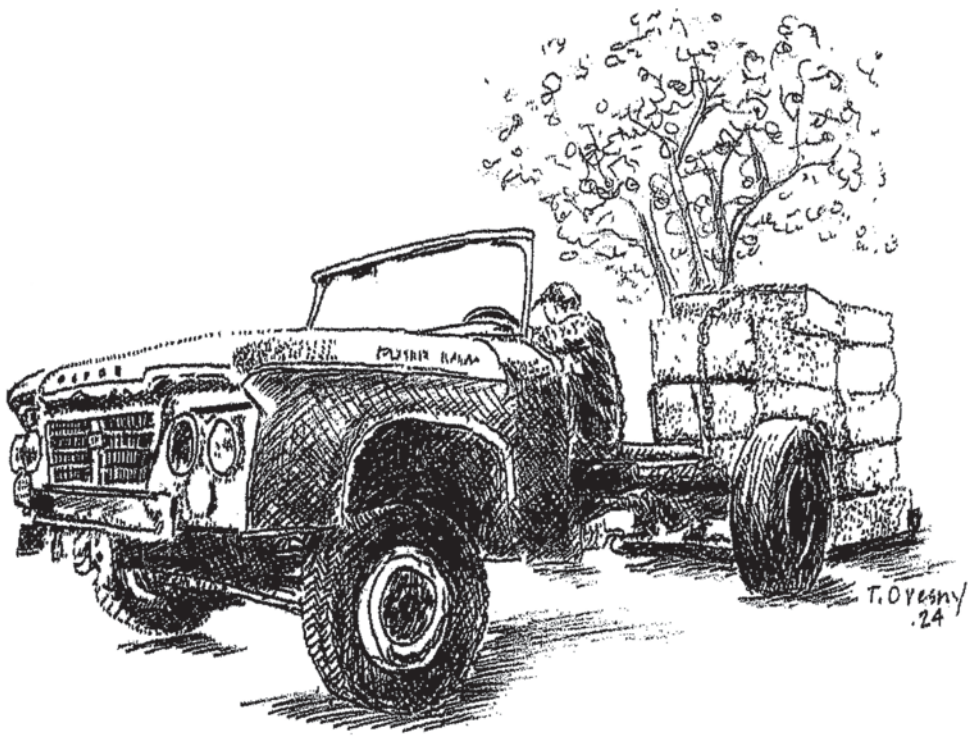
Address: \_\_\_\_\_

Phone #: \_\_\_\_\_

*The Fair Committee will try to assure the safety of the exhibits after arrival at the fair, but will not be liable for any loss or damage to exhibits.*

	Dept #	Class #	Animal
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# ORANGE COUNTRY FAIR



SEPTEMBER 21 & 22, 2024



*Moo-ve over to  
Our Company!*

Special offer to new customers on automatic delivery.

Save big with our:

Buy one  
Get one **FREE** Service Contracts  
and 10¢ OFF per gallon all the time

SAME DAY DELIVERY - AUTOMATIC DELIVERY  
24HR. EMERGENCY SERVICE



ORANGE'S OIL COMPANY

**TAMARO**

*Oil Corporation*



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WWW.TAMAROIL.COM

**795-FUEL** (3835)

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**Please Print!**

Name: \_\_\_\_\_ YOUTH

Address: \_\_\_\_\_

Phone #: \_\_\_\_\_

*The Fair Committee will try to assure the safety of the exhibits after arrival at the fair, but will not be liable for any loss or damage to exhibits.*

	Dept #	Class #	Animal
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# PIGEON ENTRY BLANK

1. This entry blank is to be used for all pigeon entries
2. Advance entry is required. Entries must be mailed by September 13, 2024.
3. Send entries to:

**Orange Country Fair - Pigeon Exhibition**

36 Wendy Road  
Milford, Connecticut 06460

4. Show Pigeons exhibited Saturday and Sunday.

**Please Print!**

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone #: \_\_\_\_\_

*The Fair Committee will try to assure the safety of the exhibits after arrival at the fair, but will not be liable for any loss or damage to exhibits.*

	BREED	COLOR/MARKING	AGE/SEX	BAND NO.
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# **BOOSTERS**

Ken & Pat Ziman  
Steve, Jillian, Adam & Audrey Pollock  
Cory J. Ziman  
Katherine Holden  
Rachel Holden  
Eric Holden  
Dominick Lombardi  
The Plaskowitz Family  
The Pedenski Family  
The Ciola Family  
Bobby, Robert & Brittney Fantarella  
Ralph Van Armen  
John & Ruth Van Arman  
Joe, Tracy & Joey Ovesny  
Jody & Bill Daymon  
Betsy, Bob & Ben Vaughan  
Kate, B.J. Jace & Brynn Palumbo  
John & Donna Wesolowski  
Mitch, Abby, Carl & Shayna Goldblatt  
Marianne Bauer & Ryan Wohler  
The Ruotolo Family  
Greg & Joyce Cap  
The Butcher Family  
Rich, Susan, Ben & Kate Reich  
Enjoy the Fair – Debbie & Paul Estok  
Robb & Pat McCorkle  
Dean Manley  
Maryellen Bspuda  
The Monck Family  
Karen McCausland  
The Foyer Family  
The Goldblatt Family  
Jennifer & Aaron Johnson  
John & Stephanie Gagel  
Dave & Mary Gagel



Thank you to the committee and volunteers  
for making the  
ORANGE COUNTRY FAIR  
a success year after year!  
Selectman Mitch Goldblatt

---

# CEDAR HILL FARM



**THE BESPUDA FAMILY      ORANGE, CT**

---

A black and white advertisement. On the right side, there is a large, detailed image of a hammer. The text is on the left side of the image.

Donald Oliver Home Improvement  
Siding \* Roofing \* Windows  
Doors \* Gutters  
**203-795-4404**  
bestpriceonroofing@gmail.com  
Licensed and Insured      175 Surrey Drive Orange CT 06477



Bryan Knight

Greg Knight

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**Outdoor Power Equipment**

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*Family Owned & Operated Since 1954*

Fred Knight

John Knight



**Kriz Farm**  
**ICE CREAM**

**Open Daily 12pm 8pm**

**13 Bear Hill Rd. Bethany, CT**



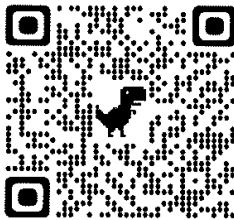
Caring for small & farm animals since 1999.

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Bethany, CT

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Kimberly McClure Brinton, DVM  
Shannon Brighenti, DVM  
Dallas Passerine, DVM

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Est. 2013

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*Work or play, we're behind you all the way!*

## Trailer Sales

*Equipment - Dump - Car Hauler -  
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*Federal Annual Inspections  
Financing Available - On Site Registration  
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*Hitch Installations & More!  
Snow Plows, Sanders & Pushers  
Aluminum Truck Bodies*  
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Mon - Fri: 8am-5pm, Sat: 8am-2pm



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- Complete Foreign & Domestic Auto & Truck Service
- Custom Performance Installations
- Custom Welding and Fabricating
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Owner:

Rocco DeAngelis



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Fax: (203) 397-8120

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203.795.0571

*Field View Farm*  
since 1639



National  
Bicentennial Farm

Raw Milk

Fresh Licensed Milk from  
Our Own Cows

Seasonal

Ice Cream  
Sweet Corn  
Veggies

707 Derby Turnpike

Orange, CT 06477



Orange Community Women is hosting  
our Second Annual

# CRAFT FAIR

Saturday, November 2

9:00-3:00

High Plains Community Center

RAFFLES

FOOD TRUCKS

*Come see us in the Civic tent for More details!!*

---

# MIKE'S AUTO REPAIR, INC.

*24 Hour Towing*

*Wheel Lift · Flatbed · Medium Duty · Transport*

Tel.: 203-397-5159

WEB:

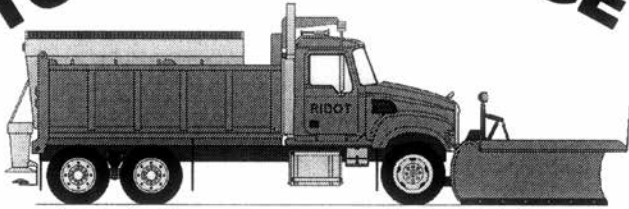
217 Derby Avenue

Fax: 203-397-5139

[mikesautotowing.com](http://mikesautotowing.com)

Orange, CT 06477

# TOWN OF ORANGE



HIGHWAY DEPARTMENT

---

## CIOLA EXCAVATION LLC

**EXCAVATING  
TRUCKING**

203-627-0174– Bill Ciola  
203-887-5837– Ken Ciola



**Enjoy the fair!**

From your friends,  
*Bobby, Brittany & Blue!*

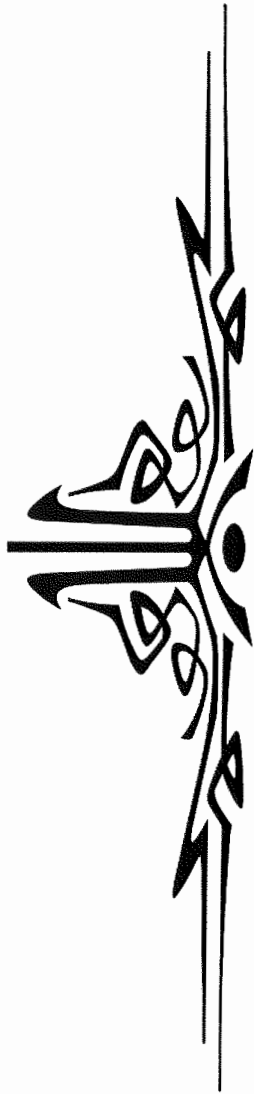


Funeral Services  
Sponsor of the Caring Network

Amanda M. Veccharelli, Managing Partner  
• Thomas J. Cody, Jr. • Kevin W. Cody  
David DeRubeis • Carly North  
Bethany Holly German • Jessica Moscato  
Renate K. Eastman, Office Manager

Thomas J. Cody, Sr. †2008  
Jaclyn Cody D'Auria †2022

107 Broad Street • On the Milford Green  
Telephone 203-874-0268 • Fax 203-874-2459



# PHILLIPS OIL & PROPANE



203-758-6778



**Septic System Design & Repair**

**T.M. WRIGHT  
EXCAVATING**  
*Est. 1948*

**(203) 799-2078**

**Water and Sewer Connections**

# **WINKLE BUS COMPANY**

815 DERBY-MILFORD ROAD

ORANGE, CT 06477

SCHOOL- PRIVATE - CHARTER

BUS SERVICE THROUGHOUT CONN.

**LAURIE J. WINKLE    CRAIG J. WINKLE**

Tel: 203-795-3112

Tel: 203-878-6912

Fax: 203-795-3110

Email: [milfordwinklebus@aol.com](mailto:milfordwinklebus@aol.com)



# Proud to Support the ORANGE COUNTRY FAIR



**AILEEN DEFEO**  
BRANCH VP  
203.214.9082



**ERIKA MUIK**  
ASST. MANAGER  
203.232.4431



**CHRISTINE  
CURRY-SMITH**  
203.952.8405



**RABIA  
DEURA**  
917.445.5707



**TOM  
CAVALIERE**  
203.907.7800



**COLDWELL BANKER  
REALTY**

**Living & Working  
In The Community!**



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MIKO**  
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**AUDRA  
DIGELLO**  
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**MYLA  
CHADWICK**  
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**MIKE  
SIROCHMAN**  
203.545.6585



**SHEILA  
CIMMINO**  
203.314.3172

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SULLIVAN**  
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**NICK  
MASTRANGELO**  
203.641.2100



**JESSICA  
SCANDIFFIO**  
203.671.6405



**LAURA  
GIAMMATTEI**  
203.415.9959



**CAROL  
MURPHY**  
203.215.6021



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CASSIDY**  
203.257.1675



**TANIA  
MELO**  
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**LAUREN  
MORAS**  
203.415.2323



**WAYNE  
HUGENDUBEL**  
203.605.2946



**KAREN  
KLINE**  
203.535.5706

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ROSAS**  
203.988.7393



**MARY-ANN  
WHITE**  
203.589.3383



**ANNITTA  
INGRAHAM**  
203.530.8779



**WENDY  
BARRY**  
203.913.2923



**NELTA  
GLAUDIN**  
203.650.0437



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**SHARON  
TUDINO**  
203.257.9601



**BARBARA  
LEHRER**  
203.640.6407



**JAMIE  
LEHRER VINGO**  
203.988.9880

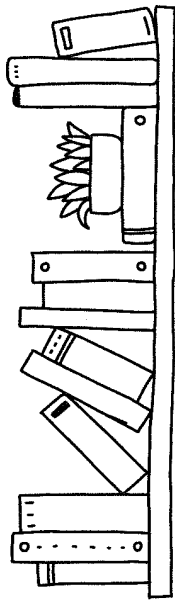


**ERIK  
SMITH**  
203.215.9846



**BETTE  
DEVINE**  
203.215.9969

**[www.coldwellbankerhomes.com](http://www.coldwellbankerhomes.com)**



**Good luck to the  
Orange Country Fair**  
*from*  
**The Friends of the  
Case Memorial Library**

Stop by our table in the Civic Tent on Sunday for a complimentary book.  
Watch for our Great! Basement Book Sale coming November 2.

# Hayland Farm

ORANGE, CONN.

---



Hummel Brothers, Inc.  
180 Sargent Drive, New Haven, CT 06511  
(203) 787-4113

---

**Enjoy the Orange  
Agricultural Fair!**

Thank you to the fair  
committee for all of  
your hard work



Orange Senior  
Center



**SOUNDVIEW  
LANDSCAPE SUPPLY**

Happy to support the  
Orange Country Fair!

FERTILIZER  
SOIL & STONE

LARGE NURSERY WITH  
BEAUTIFUL, QUALITY STOCK

**nicolock** DEALER

GRASS SEED  
BULK MULCH

**GO SEE BROOKE!**

50 INDUSTRY DRIVE, WEST HAVEN  
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SOUNDVIEWLANDSCAPE.COM





**TL**

**TOWNLIN FARM**

Join us for fall fun at the farm!  
Corn maze - hayrides - pumpkins

**902 Baldwin Road, Woodbridge CT**  
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**SHAGBARK DAY NURSERY**

*Serving Children since 1980*

Daycare with a personal touch!

Ages 10 months - 5years

661 Orange Center Rd. Orange Ct.

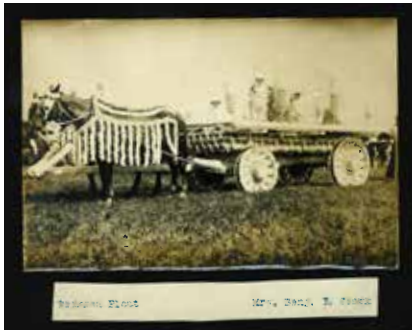
Experienced Staff / Large Playground

203-799-2009

**Wendy Hathaway**  
**Diane Wypychowski**

**We Support the Orange Country Fair**





Parade Float Mrs. David B. Rogers



Missouri's Orange Fair Mrs. William S. Woodruff



Orange Orange Float Mrs. E. S. Woodruff



Starting the parade, September 4th, 1911



Parade Float Mrs. Frank J. Woodruff



Parade Float Mrs. Frank J. Woodruff



Photographs submitted by Frank Woodruff Rogers





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