

Carolyn Small
273 Tuttle Road


WWW.CUMBERLANDFAIR.COM


SEPT 24-30
CUMBERLAND FARMERS CLUB
SINCE 1869
AMBASSADORS FOR AGRICULTURE...PAST, PRESENT and FUTURE
MAINE FAMILY FAIR AT THE CUMBERLAND FAIRGROUNDS IN CUMBERLAND, MAINE

# CUMBERLAND 2 A1 23 



A note from CFC President, Lyle Merrifield
Welcome Guests and Exhibitors to our 151st Cumberland County Fair 2023
As President, I see firsthand the amount of work and dedication the Officers, Directors, Superintendents and Members put in to bring you a first-class fair. We work year-round on our fairgrounds to make constant improvements that are both highly visible and behind the scenes, and we certainly hope these improvements enhance your visit. I am very proud of the membership of the Cumberland Farmers Club as we continue to work together to bring you a destination fairground.

We hope you take your time while you're visiting with us and enjoy all the vendors, exhibitors, and most of all enjoy the multiple Agricultural experiences that we have to offer.

In closing, be safe and have a great time at our Fair!
Sincerely,
Lyle Merrifield
President, Cumberland Farmer's Club

EXHIBITION HAL

Asst. Superintendent: L
Lyn Goope Pond Road, Cumberland, ME 04021 (207) $318-3306$ (c)
e-mail: lynncopp@msn.com

WAYS TO ENTER
Enter online! - www.cumberlandfair.com - click on the Registration
By mail: Mail your completed entry form to: Carolyn Small - 273 Tuttle Ro - Cumberland, ME 04021
Entry forms available in the back of this book or online
Pre Pre-entry forms, online and by mail, are due by August 26, 2023. All
trems listed for exhibit will be brought to the Exhibition Hall per the schedule below.
N PERSON: Bring items to exhibition hall on dates and times noted
below. Exhibitors will be required to complete forms when bringing below. Exhibit
items for entry.

## WHEN TO BRING ITEMS FOR ENTRY

Canned Goods, Art, Cratts \& Hobbies, Seasonal C Cafts, Photography,
Handspun Fibers, Needlework, Penny Rug Designs, Tin Pedlar Hooked Handspun Fibers, , eedilework, Penny Rug Designs,
Russ, Scarecrows, Decorated Pumpkins; Groups - Large Exhibits, Garde
 September 21, 2023, 9:00 pm.
Monday, September 18, $2023,11: 00 \mathrm{am}-7: 00 \mathrm{pm}$
Monday, September 18, 2023, 11:00 am -7:00pm
Tuesday, September r 9 , 2023111:00 a m -7:00pm
Wednesday, September 20, 2023, 1:00 pm - $9: 00$
Wednesday, September $20,2023,1: 00 \mathrm{pm}-9: 00 \mathrm{pm}$
Thursday, Sepertember $21,2023,11: 00 \mathrm{pm}-0.00$
Thursday, September $21,2023,1: 00 \mathrm{pm}-9: 00 \mathrm{pm}$
NO ENTRES TAKEN ON FRIDAY. IT WILL BE RESERVED FOR Baked Goods, Baking Contests (except Apple Pie contest) Dairy, Plants \& Saturday, September 23, 2023, 9:00 am - 12:00 pm
State of Maine Apple Pie Contest
Wednesday, September $27,2023,60 \mathrm{pm}$ - $9: 00 \mathrm{pm}$
Tednesday, September 27, 2023, 6:30 pm - $9: 00 \mathrm{pm}$
Thursday, September $28,2023,8: 30 \mathrm{am}-10: 30 \mathrm{am}$
ITEM PICK UP
All Exhibits to be removed, Sunday, October 1, 2023,9 am - 12 pm.
ABSOLUTELY NO ENTRIES TO BE REMOVED FROM THE HALL BEFORE SUNDAY, OCTOBER 1,2023
If removed earlier or without Superintendent present, no premium will be paid.
For items that cannot be removed on the scheduled date, contact Carolyn For items that cannot be removed on the scheduled date, contact Caropyn
mall before Sunday, October 1 , 2023. If items are not removed by that
late they will hecome the property of the Cumberland Farmers Club and date, they will become the property of the Cumberland
disposed of. The ribbon and premium will be forfeited.

## PARKING

ParkKiNG is aviable across the street from the Fairgrounds for exhibitors. Parking is avalable across the street from the fairground for exhibitors.
During the time that entries are being brought int the Exhibiton Hall DO
NOT PARK ON THE FAIRGROUNDS. NO PETS ARE ALLOWED IN NOT PARK ON THE FAIRGROUNDS. N.
THE EXHIBITION HALL AT ANY TIME.

## GENERAL RULES AND REGULATIONS

GENERAL RULES AND REGULATIONS

1. Only ONE entry in each class/contest by an exhibitor will be accepted,
2. Only ONE entry in each class/ ontest by an exhibitor will
including "All Other" categoriess unless otherwise specified.
3. No article may be extibibted d aseond time.
4. Articles must have been finished, grown or raised the same year they are 3. Articles must have been finished, grown or raised the same year the
exhibite.
5. Articles must be made by the person under whose name they are exhibited.
6. Artides must be made by the person under whose name they are exhibited.
7. All articles exhibited must be CLEAN and free of odors, pet hairs, stains, etc. or will be disqualified.
etc. or will be disqualifited.
8. All items, except fruts and vegetables, contests, and group displays are judged
on their own merit. They are not idded 6. Alt theirns, ex mepert friuts and vegetables, contests, and group displays are judged
9. When there is only one not judged against other items in the category. mium considered worthy by the judges. m. Erhibits by people with disabilities invited. Please specify as such on the
entry blank.
10. Hall Superintendent may refuse items, or judges may disqualify items, not acceptable for exhibit 10. Care will be taken to prevent loss or damage, but the CUMBERLAND
FARMERS CLU WILL NOT BE RESPONSIBLE FOR ANY INJURY OR LOSS. 11. Adults are considered as individuals ages 16 and up. Youth are con-
sidered as individuals ages 15 and under. Youth may enter in any category sidered as individuals ages 15 and under. Youth may enter
unless specifically listed a a a adult cateory.
11. Exhibits which tinclude a candle will not be accepted.
*NEW* 2023 Poster Contest
Open to all Cumberland County High School Students

- Design a positive poster promoting this theme showing Main's diverse food
scene. Poster must include the statement: "Maine on My Plate" sesie. Postar must include promot statemenent: "Maine on My Mlate"
- Each poster must be the work of one student. - Each poster must be the work of one student.
work of the student entering. - Posters must be $11 \times 14$ inches or $16 \times 20$ inches in size and be on, or mounted on, suitable material for displaying.
- Posters may be done in size and be on, or
. - Posters may be done in the following mediums: pencil, ink, watercolor
paints, acrylic paints, oil paints, charcoal, or pastels. If charcoal or pastels
are used, the poster must be either laminated or covered with clear plastic are used, the poster must be either laminatedo or covered with clear plastic
- Entries will follow the same entry process and rules as all other entries in the hall - Entries will follow the same


## MAINE AG DAY

Monday, September 25, 2023, 10:00 am - 1:00 pm Come explore Main agriculture through a Cumberland Fair scavenger hunt and educational
displays displays throughout the fairgrounds. Check out all the FUN FAIR FACTS
posted throughout the Exhibition Hall! This event is designed for school posted throughout the Exhibition Halll This event is designed for school
field trips and homeschoolers, K-6th grade. See admission policy. For more information contact: Carolyn Small, 273 Tuttle Road, Cumberland
ME 04021 (207) $415-4589$, or e-mail: csmall 1943@maine.rrcom

## FOOD CONTESTS

## MAINE OLD FASHIONED TWO CRUST APPLE PIE

 BAINING CONTESTSponsored by Cumberland Farmer's Club
Judging will be done the Thursday after
Judging will be done the Thursday after the Fair starts and winners will be announced when the tallying is complete.
14.001 Two Crust Apple Pie Contest - Adult ( $16 \&$ over)

$$
\begin{array}{lll}
\text { st } & \text { 2nd } & \text { 3rd } \\
\$ 100 & \$ 60 & \$ 40
\end{array}
$$

14.002 Two Crust Apple Pie Contest - Youth ( 15 \& under)

$$
\begin{array}{ll}
\text { lst } & \text { 2nd } \\
\$ 50 & \text { rrd } \\
& \$ 30
\end{array}
$$

Please note: All the following rules must be followed, or entry will be disqualified.

1. Pies may be made in any pie pan. Pan will not be returned 1. Pies may be made in any pie pan. Pan will not be returned. ${ }^{\prime \prime}$ "
2. All pies MUST be accompanied by the recipe printed on a $4 \times{ }^{\prime \prime}$ card. 2. All pies MUST be accompanied by the recipe printed on a 4 " $\times$ " $^{\prime \prime}$ card.
If this is not provided, the pie will be disqualified.
3. Only the first 50 pies will be accepted because of limited time for judging. 3. Only the frrstevo poes will be accepted because of limited time for judging.
4. Only traditional old-fashioned, wo-crust apple pies will be accepted. Any others will not be accepted.
Any others will not be accepted.
5. Pies must be at room temperature at the time of judging.
6. Winners of the apple pie contest at other fairs are not eligible to enter at the Cumberland Fair.
7 . The e ie entries will be sold either as a whole pie or by the slice in
the Exhibition Hall on Thursday after the contest. All proceeds will b
donated to the Make- A-Wish Foundation.
7. Top two adult winners must enter the State of Maine Apple Pie
8. Top two adult winners must enter the State of Maine Apple Pie
Contest in October. Specific dates, times and location will be provided to Conest in October. Specific dates, times and location will be provided to
the winners. Winner of the State of Maine Contest is eligible to compete
in the New England Apple Pie Contest in Massachusetts. in the New England Apple Pie Contest in Massachusetts
Score Card:

| Overeall appearance: | 30 pts |
| :---: | :---: |
| Crust (flavor, texture, odor) | 30 pts |
| Filling (flavor, consistency) | 30 pts |
| Ease in preparation/clarity of the recipe | 10 pts |

ponsored by the Maine Wild Blueberry Commission and Cumberlan
ules and Regula

1. All entries must be removed from baking pan before entering.

Entrants must use the recipes below
3. Only one entry
Enter 4 bars
14.103 Maine Wild Blueberry Contest - Blueberry Crumble Bars (Adult,
$\begin{array}{llll}168 \text { over) } & & & \\ \text { PLACE }\end{array} \begin{aligned} & 1 \text { st } \\ & \$ 50.00\end{aligned} \quad \begin{aligned} & \text { 2nd } \\ & \$ 25.00\end{aligned} \quad \begin{aligned} & \text { 3rd } \\ & \$ 15.00\end{aligned}$
ngredients
$1 / 2$ cups slll-purpose flour
$1 / 2$ cups quick cooking oats
$1 / 2$ cups white sugara, divided
$1 / 2$ teaspoon baking soda
$1 / 2$ teaspoon baking
$3 / 2$ cup cold buttrer
2 cups blueberries
2 cups blueberries
2 tablespooons lemon juic
directions:
. Preheat oven to 375 degrees $\mathrm{F}(190$ degrees C$)$. Grease a $9 \times 13$-inch
Combine flour, oats, 1 cup sugar, cinnamon, and baking soda in a
arge bowl.
3. Cut butter into flour mixture until it resembles coarse crumbs. Reserve bout 2 cups flour-butter mixture. Press remaining mixture into the prepared baking dish to form a crust
Bring blue
ice to a boil in a saucemaining $1 / 2$ cup sugar, cornstarch, and lemon hed, about 2 minutes. Spread blueberry mixture over crust and sprink
. Bake in the precheated oven until topping is just browned, about 25 inutes. Cool before cutting and serving.
14.104 Blueberry Cookies - Youth ( $15 \&$ under)

1. All entries must be removed from baking pan be

All entries must be removed from baking pan before entering
. Entrants must use the recipes be
Enter 4 cookies
$\begin{array}{llll}\text { PLACE } & \begin{array}{l}1 \text { st } \\ \$ 30.00\end{array} & \begin{array}{l}\text { 2nd } \\ \$ 20.00\end{array} & \begin{array}{l}3 \text { rd } \\ \$ 10.0\end{array}\end{array}$
NGREDIENTS:
cups all-purpose flour
2 teassoons bakeng powder
$\frac{1 / 2}{1 / 2}$ teaspoon salt
$1 / 4$ cup mint
egg
cup
cup
cup white sugar
teaspoon almond extract
1 1/2 teaspoons lemon zest
DIRECTIONS:
In a large mixing bowl, cream shortening, sugar, egg milk, almond 2. Combine flour, baking powder and salt and blend into the sugagr mixture.
3. Fold in blueberries.

Preheat oven to 375 degrees
Drop dough by teaspoonful onto greased cookie sheets, about $1 / 1 / 2$ 7. Bake $12-15$ minutes.
8. Let cookies cool on cookie sheets for a few minutes before transferring
to wire racks to cool completely.
bAKEWELL CREAM BAKING CONTESTS
ponsored by Bakewell Cream and the Cumberland Farmers Club

1. Use recipe listed below using Bakewell Cream.
2. Exhibitor must bring in a UPC label from Bakewell Cream or an empty Bakewell can.
14.201 Bakewell Cream Peanut Butter Cookies -

PLACE $\begin{aligned} & \text { Adult ( } 16 \& \text { over) } \\ & \text { 1st } \\ & \$ 50.00\end{aligned} \begin{gathered}\text { 2nd } \\ \$ 25.00\end{gathered} \quad \begin{gathered}\text { 3rd } \\ \$ 15.00\end{gathered}$
INGREDIENTS:
$1 / 2$ tsp Bakewell Crea
$1 / 2$ scup sugewar
$3 / 4$ tsp baking soda
$3 / 2$ spp baking soda
$1 / 4$ cup brown sugar
$1 / 4$ spal
$1 / 4$ tsp salt
$1 / 2$ cup sof
$1 / 2$ cup soft margarine
1 egg
DIRECTIONS:

1. Mix thoroughly margarine, peanut butter, sugar, brown sugar, and egg
2. Add combined dry ingredients and stir in
3. Add combined dry ingredients and stir in
4. Chill intough balls the size of a walnut.
5. Place 3 inches apart on lightly greas
6. Place 3 inches apart on olightly greased cookie sheet. Flatten out with a
fork dipped in flour crisscross. 6. Bake until set, but not hard! 3750 10-12 minutes


Sponsored by Bakewell Cream and the Cumberla
Rules and Regulations
7. Use recipe listed below using Bakewell Cream.
8. Use recipe listed below using Bakewell Cream.
9. Enter 1 loaf
10. Exhibitor must bring in a UPC label from Bakewell Cream or an empty bakewell can.
INGREDIENTS:
1 cup grapenut
$21 / 2$ tsp Bakewell Cream
$1 / 2$ tsp baking soda
$1 / 2$ tsp baking sod
tsp salt
2 cups scalded milk
1 egg beaten
$3 / 4$ cup sugar or honey
DIRECTIONS:
11. Pour scalded milk over grapenuts and let stand until cool.
12. Add beaten egg, sugar and then mived dre
13. Add beaten egg, sugar and then mixed dry ingredients.
14. Pour into greased loaf pan. Let stand for 20 minutes and bake in 350

## oven for $11 / 2$ hours. Makes 1 loa

## KING ARTHUR FLOUR CONTESTS

Sponsored by King Arthur Flour
Prizes will be donated by King Arthur Flour
Adult contest prizes

1. $\$ 75.00$ giff cretificate
2. $\$ 50.00$ giff certificate
3. $\$ 25.00$ gift certificate

Youth contest prizes
$1 . \$ 40.00$ gift certifica
2. $\$ 25.00$ giff certifificate

Rules and Regulations are for both contest
All entrants must bring in a King Arthur Flour UPC label with their entry.
2. Use the recipes listed.
3. Enter three (4) cupcakes.

## sCOUT TROOPS

### 13.601 Scout Troop Exhibit

Rules \& Regulations

1. Each group shall have a 4ft space, not to exceed 12 " backdrop 2. All exhibits must be made by members of the troop, show activities of that troop, and relate to scout work.
Score Card

| Score Card |  |
| :--- | :--- |
| Tie in of the exhibit with scout work | 40 points |
| WVorkmanhhip | 30 points |
| Variety | 10 points |
| Eye appeal \& neatness | 10 points |
| Sign and labels | 10 points |
| TOTAL | 100 POINTS |

Eye appeal \& neatness
Sign and labels
TOTAL
10 poins

${ }_{\$ 15}^{\text {All Others }}$

## FRUIT \& VEGETABLE CONTEST

$\begin{array}{llll}\text { Place } & \begin{array}{ll}\text { 1st } \\ & \\ \$ 11.00 & \\ \$ 9.00\end{array} & \begin{array}{l}\text { nd } \\ \$ 7.00\end{array} & \end{array}$
$\begin{array}{ll}\text { 16.001 } & \text { Largest ear of corn } \\ 16.002 & \text { Largest sunflower bloom }\end{array}$

## DECORATED PUMPKINS

### 16.004 Decorated pumpkin, ages $4-64$ 16.005 Decorated pumpkin ages $7-10$ 16.006 Decorated pumpkin, ages $11-13$ <br> 16.006 Decorated pumpkin, ages 7 p-10 16.007 Decorated pumpkin, ages $11-13$ <br> 16.007 Decorated pumpkin, ages 14-17 16.008 Decorated pumpkin, ages $18+$

## SCARECROW CONTEST

## Sponsored by Skillin's Greenhouse of Cumberland, Estabrook's of Yarmouth,

 Broadway Gardens of South Portland, Farmhouse Floral of Yarmouth and the Cumberland Farmers C1. Scarecrow must be made with at least $75 \%$ natural materials.
2. Scarecrow must be made with a t least $75 \%$ natural materials.
3. Natural materials that disintegrate during the week must be replaced by
exhibitor. SCARECROW MUST BE FREESTANDING AND ABLETO BE MOVED EASILY.
16.010 Scarecrow Contes
$\$ 50$ giff certificate from Skillin's Greenhouse, Cumberland

3 3rd $\quad \$ 20$ from Cumberland Farmers Club
$\begin{array}{lll}\text { 3rd } & \$ 25 \text { gift certificate from Broadway Gardens, South Portland } \\ \text { 4th } & \$ 15 \text { from Cumberand } \\ & \$ 25 \text { giff cerrificare Club from Farmhouse Floral by Estabrooks, Yarmouth }\end{array}$
$\$$ th though 10 th rem receive $\$ 10.00$ from Cumberland Farmers Club
WE THANK THE FOLLOWING SPONSORS FOR THE EXHIBITION Bakewell Cream
Broadway Gardens, South Portland
Cook's Ace Hardware
Cook's Ace Hardware, Gray
Estabrook Farm \& Greenhouses, Yron
Estabrook Farm \& Greenhouses, Yarmouth
Farmouse lloral by Estabrooks, Yarmouth
Gray TrueVlue
Gray TrueValue, Gray
Hincock Lumber Yarmouth
King Arthur flour, Vermont
Maine Wild Bluebery Commission, Orono
One Pie Pumpkin
One Pie Pumpkin
Portland Camera Cluit
Portland Camera Club, South Portand
Skillins Greenhouses, West Cumberland
Skiling Greenhouses, SWest Cumberland
Southern Maine Maple Sugar Makers Association
Check out our hall for other sponsors.Broadway Gardens, South Portland
EstabrookFarm \& Greenhouses, Yarmouth
Farmhouse Floral by Estabrooks, Yarmouth
Hancock Lumber, Yarmouth
King Arthur Flour, Vermont
King Arthur Flour, Vermont
Maine WWild Blueberry Commission, Orono
One One Pie Pumpkin
Portland Camera Club, South Portand
Skillins Greenhouses, West Cumberland Skilins Greenhouses, West Cumberland
Southern Maine Maple Sugar Makers Association


| Place 1st 2 nd 3rd |  |
| :---: | :---: |
| \$5.00 \$3.00 | \$2.00 |
| 11.401 Centerpiece - Spring, dimensional, |  |
|  |  |
| not over $18^{\prime \prime}$ in height - Spring |  |
| 11.403 Centerpiece - Fall, dimensional, not over 18 " in heigh 11.404 Centerpiece - Winter, dimensional, |  |
|  |  |
| Tablecloths |  |
| Place 1st 2nd | 3rd |
| \$5.00 \$3.00 | \$2.00 |
| 11.501 Tablecloch - Spring |  |
|  |  |
| 11.503 Tablecloth - Fall |  |
| 11.504 Tablecloth - Winter |  |
| Napkins |  |
| Place 1st 2nd |  |
| 11.601 Napkins - Spring (4) |  |
|  |  |
| $\begin{aligned} & 11.601 \text { Napkins - pring (4) } \\ & 11.602 \text { Napkins }-S u m m e r ~(4) ~ \end{aligned}$ |  |
| 11.602 Napkins - Summer (4) |  |
| 11.604 Napkins - Winter (4) |  |
| Angels |  |
| Place 1st 2nd |  |
| \$5.00 \$3.00 | \$2.00 |
| 11.701 Seasonal angels - Spring |  |
| 11.702 Seasonal angels - Summer |  |
| 11.703 Seasonal angels - Fall |  |
| 11.704 Seasonal angels - Winter |  |
| Decorations |  |
| Place 1st ${ }^{\text {sd }}$ | 3 rd |
| \$5.00 \$3.00 | \$2.00 |
| 11.801 Valentine decoration |  |
| 11.802 Easter decoration |  |
| 11.803 4th of July decoration |  |
| 11.804 Halloween decoration |  |
| 11.805 Thanksgiving decoration |  |

## ARGE EXHIBITS \& SPECIAL DISPLAYS

Please reserve space by September 10 with Carolyn Small at (207) 415-4589 All large group exhibitst must be complete and ready for judging
by 9 p.m. Thurs., Sept. 21 , 2023 . Only exception is fresh produce for y 9 p.m. Thurs., Sept. 21, 2023 . Only exception is fresh p
Granges which can be entered by noon Sat., Sept. 23, 2023.
each special group will have a 4 ff , not to exceed 12 . Eer back-drop
2. All exhibits
All exhibits should be made by the members of the group No sign should be part of the display.
5. Labeling various items in your display adds to the educational value of

No part of one exhibit shall interfere with any part of another exhibit
Score card
Eye Appeal

| Score card |  |
| :--- | ---: |
| Eye Appeal | 40 points |
| Originality | 20 points |
| Education | 20 points |
| Variety | 10 points |
| Signs \& \& labels | 10 points |
| TOTAL | 100 points |


13.002 School Group
13.003 Home-School
13.003 Preschool group
3.005 Daycare
13.006 Other Large Group
13.007 Community Group
13.007 Community Group
13.008 Youth group other than Scout

## Farm \& Family Exhe


13.101 Large exhibit, $\$ 75.00 \$ 65.00$ orm or Neighborhood
13.102 Large exhibit, Family
3.102 Large exhibit, Family
13.103 Large exhibit, Maine Vegetable Growers Assoc,
3.201 General apple exhibit

## GARDEN CLUBS

Garden Clubs will be provided a fft. space.
Theme: MAINE ON MY PLATE
Makes Maine maple syrup, as nice as you please.
Motatoes from Maine are really the best.
They're so much more scrumptious than ones from out west.
And taste, oh so good, as natural sweets.
Apples grown here are crunchy and yummy.
In pies or as cider, they re great in your tummy.
Local grown squashes mixed with butter and sal
Are ever so splendid that you cannot find fault.
Turnips and carrots are Maine e eggies to eat.
They round out your dinner to make it complet
They round out your dinner to make it comple
orn on the cob is a true Maine deligh
is savory and sweet with every fresht
Broccoli, milk, and don't forget fish.


## GRANGE EXHIBIT

1. Grange exhibits are to be completed for judging by 9 p.m. Thurs., Sept. 21
2. Grange exhibibts are to be completed for judging by 9 p.m. Thurs., Sept. 21
3. Only perishables will be accepted fom $9.10: 30$ a.m. Sat., Sept. 24
4. Judging will be done according to Maine State Grange rules and by



## EXTENSION EXHIBITS <br> 13.501 Extension Exhibit


$\begin{array}{llll}\text { TOTAL } & & \\ \text { Place } & \text { st } & \text { 2nd } & \text { 3rd } \\ 100 \text { POINTS } \\ \text { All Other }\end{array}$
4.312 King Arthur Carrot Cake Cupcakes
(Adult, 16 \& over)
INGREDIENTS:
2 cups $(397 \mathrm{~g})$ granulated sugar1 teaspoon salt
4 lagre egss, a room temperature
1 tablespoon cinnamo
$1 / 2$ teaspoon ginger
$1 / 4$ teaspoon cloves
$1 / 4$ teaspoon cloves
2 cups $(220 \mathrm{~g})$ King Arthur Unbleached All-Purpose Flour
2 cups $(240 \mathrm{~g}$ ) King Arthur Unbler
112 teaspoons baking powder
${ }_{3}^{1 / 2}$ cupaspoon baking soda 326 g ) carrots, finely grated
DIRECTIONS:

1. Preheat the oven to $355^{\circ} \mathrm{F}$. Lightly grease two standard muffin pans o
cupcake pans. Or line with papers, cupcake pans. Or line with papers, and grease the papers.
2. Beat together the oil, sugar, salt, eggs, and spices.
3. Mix the flour with the baking powder and baking soda, and stir in.
4. Add the carrots and mix until just blended. Pour into the prepared
5. Add the carrots and mix until just blended. Pour into the prepared pans
6. Bake the cupcakes for 21 to 24 minutes, or until a toothpick inserted into the center of one of the middle cupcakes comes out clean. Remove the cakes from the oven, and after about 10 minutes transfer them to a
rack to cool. Allow them to cool completely before frosting.

### 14.313 King Arthur Gingerbread Cupcake <br> (Youth age 15 \& under) INGREDIENTS:

$13 / 4$ cups $(210 \mathrm{~g})$ King Arthur Unbleached All-Purpose Flour
1 teaspoon baking soda
2 teaspoons cinnamon
2 teaspoons ginger
$1 / 4$ teaspoon cloves
$1 / 4$ teaspoon nutmeg
$1 / 4$ teaspoon nutmeg
$1 / 4$ teaspoon salt
8 tablespoons $(113 \mathrm{~g})$ unsalted butter, melted
$1 / 2$ cup ( 106 g ) light brown sugar or dark brown sugar, packe 1 large egg
DIRECTIONS:

1. Preheat the oven to $350^{\circ} \mathrm{F}$. Lightly grease 24 small paper brioche cup and place them on the baking sheet.
2. Combine the flour, baking soda.
and salt. Set aside.
3. Whisk together the melted butter, brown sugar, molasses, and egg. 4. Add $1 / 4$ cup ( 57 g ) of the water to the melted butter mixture, then har
the dry mixture, and stir. Add the remaining water and dry mixture, stirring until thoroughly combined.
4. Spoon the batter into the prepared brioche cups.
5. Bake the cupcakes for 20 to 22 minutes, until a toothpick inserted in
the center of one comes out clean. Remove the cupcakes from the oven,

## MAINE MAPLE BAKING CONTESTS

Sponsored by the Southern Maine Maple Sugar Makers Assoc. First, Second the Southern Maine Maple Sugar Makers Association
Rules and Regulations

1. Entrant must use the recipes listed below.
2. No substitutions or alterations to this recipe will be allowed. 3. Enter 3 muffins.
or alterations to this recipe will be allowed.

### 14.403 Maine Maple Chewy Maple Cookies

Adult ( 16 \& ove
Yield: 3 dozen
INGREDIENTS:
$1 / 4$ cup shortening
$1 / 4$ cup butter
1 cup packed brown suga
egg cup real dark amber maple syrup (Grade B)
$13 / 4$ cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
directions:
2. In a mixing bowl, cream shortening, butter and brown sugar until fluffy,

Beat in the egg, maple extract and syrup until well mixe
ur mixture to the
creamed mixture.
4. Chill dough for a couple of hours.
5. Drop by tablespoonful 2 -inches apart onto non-greased baking sheet
14.404 Maine Maple Mufins Youn

## 1. Entrant must use the recipe listed below.

2. No substitutions or alterations to this recipe will be allowed.
3. Enter 4 muffins.

Yield 12 muffins
INGREDIENTS:
$1 / 2$ cups all-purpose flou
$1 / 4$ cup white sugar
2 teaspoons baking pow
2 teaspoons baking
$1 / 2$ teaspoon salt
$1 / 4$ cup shortening
$1 / 4$ cup shortening
$1 / 4$ cup rolled
1 egg, beaten
$1 / 2$ cup milk

1. Preheat oven to 4000 F
2. Preheat oven to 4000 F .
3. Grease the cups of a 12 -cup muffin pan.
4. Sift together flour, sugar, baking powder and salt.
5. Cut in shortening untill mixture resembles coarse crumbs.
6. Atir in oats.
7. Add egg, milk, and syrup.
8. Stir only until dry ingredients are moistened.
9. Fill greased muffin tins $3 / 4$ full. Bake for 18 to to 20 minutes. Remove from ONE PIE PUMPKIN BAKING CONTESTS
Sponsored by the One Pie Pumpkin Company and the Cumberland
Farmers' Club
Rules and Regulations. One Pie Pumpkin will provide cans of One Pie Pumpkin as an extra prize.
10. Enter 4 cookies.
11. Exhibitor must bring in a UPC label from One Pie Pumpkin pure
14.601 One Pie Pumpkin Old-Fashioned Soft Pumpkin Cookie Contest

- Adult ( 16 \& over)
$\begin{array}{llll}\text { PLACE } & { }^{\text {1st }} & & { }_{\$ 250}^{2 n d} \\ & \$ 20.00 & \begin{array}{l}\text { 3rd } \\ \$ 15.00\end{array}\end{array}$
Yield 36 cookies
INGREDIENTS
$21 / 2$ cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 tablespooon pumpkin pie spice
1 tablespoon pum
$1 /$ 2 teaspoon salt
$1 / 2$
$11 / 2$ cups granulated sugar
$1 / 2$ cup $(1$ stick $)$ butter, softened
$1 / 2$ cup ( 1 stick) butter, so
1 cup One Pie Pumpkin
1 large egg
DIRECTIONS:

1. Preheat oven to 350 degree
2. Grease baking sheets.
3. Combine flour, baking soda, baking powder, pumpkin pie spice and
salt in medium bowl.
4. Beat sugar and $1 / 2$ cup ( 1 stick) butter in large mixer bowl until well


Geat in pumpkin, egga and 1 teaspoon vanila extract until smooth.
7. Drop by rounded tablespoon onto prepared baking sheets.
8. Bake for 15 to 18 minutes or until edges are firm. Cool on baki
sheets for 2 minutes remove to wire racks to cool complety.
4.602 One Pie Pumpkin Cupcakes Contest - Youth ( 15 \& under)

Place: $\begin{array}{ll}1 \text { st } \\ \$ 20.00 & \begin{array}{l}\text { 2nd } \\ \$ 15.00 \$ 10.00\end{array}\end{array}{ }^{3 \text { rd }}$

1. Use the recipe listed below using One Pie pumpkin puree.
2. Enter 4 cupcakes.

NGREDIENTS
cup all-purpose flour (spoon $\&$ leveled)
$1 / 2$ teaspoon baking
$1 / 2$ teaspoon salt
teaspoons pumpkin pie spice
$1 / 2$ cup canola or vegetable oil
2 large eggs
cup One Pie Pumpkin
teaspoon pure vanilla extract
Directions:
. Whisk the flour, baking powder, baking soda, salt and pumpkin pie
spice together in a large bowl. Ser aside.
3. Whisk the oil, eggs, brown sugar, pumpkin, and vanilla extract together
4. Pour the wet ingredients into the dry ingredients and
. Pour/spoon the batter into the liners - fill only $2 / 3$ full to avoid spill
ing over the sides.

PICKLE CONTEST
se your own recip


| Place: | 1 st |
| :---: | :--- |
| $\$ 35.00$ |  |

4.702 Sour Pickles
14.703 Dill Pickles
14.704 Dilly Beans
14.705 Pickled Beets

BAKED GOODS AND DAIRY PRODUCTS
Use of commercial mixes is prohibited

Breads
BEST OF SHOW prize of $\$ 30$ will be given for one entry from categories


Roll
$\$ 6.00$
$\$ 5.00$
White raised rolls, any shape (3)
120
(3)
Dark raised rolls, any shape (3)
Biscuits
Place
1.130
Muffins

. 201 Muffins - Blueberry (4)
.202 Muffins
Pumpkin (4)
1.203 Muffins - Cornmeal (4)
1.204 Muffins - Apple (4)

206 Muffins - Chocolate Chip (4)
.207 Muffins - Cranberry (4)
.208 Muffins - Gluten Free (4) please describe

| Pie |
| :---: |
| Place |

$\$ 6.00$
. 301 Apple Pie
1.302 Mince Pie
1.304 Pumpkin pie
. 305 Squash pie
.306 Pecan pie
Cake
Place
. 401 Plain cale, frosted, 888 " square or round
402 Chocolate cake, frosted, $8 \times 8$ square or round
.403 Soconge cake, unfrosted
1.404 Angel Food cake, unfrosted
. 405 Chiffon cake, unfrosted
. 406 Marble cake
Gingerbread cak
1.408 Carrot cake
1.409 Raised coffee cak

411 Pound cake
$\begin{array}{lll}\text { Place } & 1 \text { st } & \begin{array}{l}\text { 2nd } \\ \$ 14.00\end{array} \\ \$ 12.00 \$ 10.00\end{array}$

1.501 Cupcakes - chocolate (4)
502 Cupcakes - vanilla (4)

Whoopie Pies

520 Whoopie Pies - Chocolate (4)
522 Whoopie Pies - - Pumpkin (4)
.
Dessert Ba
1st
$\$ 6.00$
Blondies (4)
\$
551 Lemion Squares (4)
553 Congo Bars (4)
10.802 Birdhouse, decorated
10.803 Butterfly house, natural
10.804 Butterfly house, decorated 10.804 Butterfly house, dec
10.805 Bat house, natural 10.806 Bat house, decorate

Misc. Crafts
Place 1 st

| Place | 1 st | 2nd | 3rd |
| :---: | :---: | :---: | :---: |
|  | \$7.00 | \$5.00 |  |
|  | 10.902 Needlepoint Box |  |  |  |
|  |  |  |  |  |
| 10.903 Decorated sweatshir |  |  |  |
| 10.910 Padded photo album |  |  |  |
| 10.911 Padded picture frame |  |  |  |
|  |  |  |  |  |  |  |  |
| 10.913 Plastic canvas craft |  |  |  |
| Yout | H ONL | es 15 \& |  |
| Place | 1 1st | 2nd |  |
|  | \$\$5.00 | \$4.00 | \$3 |


10.920 Sand Art
10.921 Weaving
10.923 Hobby Collection - collection of 6-12 items
10.924 Lego craft - no larger than $10^{"}$ |
10.924 Lego craft - no larger than $10^{\prime \prime}$ high by $10^{\prime \prime}$ wide by $10^{\prime \prime}$ long
10.925 Plastic canvas crat
10.926 Woodworking

Chensonal CRAFTS

11.001 Christmas stocking, knitted
11.002 Christmas stocking, crocheted
11.002 Cristmas stocking, crocheted
11.003 Christmas stocking, cross stitch
11.004 Christmas stocking crewel
11.004 Christmas stocking, crewel embroide
11.005 Christmas stocking, patchwork quilt
11.006 Christmas stockking, patchwork
11.007 Christmas stocking, all otherer

Christmas Tree Ornaments
$\begin{array}{cccc} & & \\ \text { Place } & \text { st } & \text { st } & \text { Onnents } \\ & \$ 5.00 & \$ \text { nd } & \\ & \$ 3.00 & \$ 2.00\end{array}$
11.010 Christmas tree ornament (1)
11.011 Christmas rree ornament
11.012 Tree Top decoration
11.012 Tree Top decoration
11.013 Christmas tree skirt
$\begin{array}{cc}\begin{array}{lll}\text { Wall Hangings } \\ \text { Place } & 1 \text { st } \\ & \$ 15.00\end{array} & \begin{array}{l}\text { 2nd } \\ \$ 10.00 \$ 5.00\end{array}\end{array}$ 3rd

1.108 Seasonal wall hanging wood

Door Decorations
Place
$\begin{array}{llll} & & & \\ \text { Place } & \text { 1st } & \text { nd } & \text { 3rd } \\ \$ 5.00 & \$ 3.00 & \$ 2.00\end{array}$
11.201 Spring door decoration
11.202 Summer Door decoration
11.202 Summer Door decoration
11.203 Fall Door decoration
11.204 Winter Door decoration


11.303 Placemats - Fall, set of 4
11.304 Placemats - Winter, set of 4


$\begin{array}{ll}\text { 3.201 } & \text { Single jar of elly, prape } \\ \text { 3.2.22 } & \text { Single jar of ollyly, blueberry } \\ 3.203 & \text { Single jar of jelly, blackber } \\ 3.204 & \text { Single jar of jelly, apricot } \\ \text { Sam }\end{array}$


3.301 Single jar of jam, raspberry
3.302 Single jar of jam, strawberry
3.302 Single aro of jam, strawberry
3.303
Single ajof jam, bluebery
3.304 Single iar of jam, blackberry
3.304
3ingle jar of jam, blackberry
3.305
Single jar of jam, peach

Vegetab

$\begin{array}{lll}\text { Fruit } \\ \text { Place } & & \\ & 1 \text { st } & \\ & \$ 5.00 & \$ \text { nd } \\ & \$ 4.00 & 3 \text { rd } \\ & \$ 3.00\end{array}$
3.500 S. Single jar of fruit, pears
3.501 Single jar of fruit, peaches
3.502 Singl
3.501
3.502 Single jar of fruit, peaches
Single jar of fruit, applesauce

Meat
Place
$\begin{array}{lll} & \$ 5.00 \text { or } \$ 4.00 \\ 3.600 & \text { Single ear of meat, chicken } \\ \text { 3.601 } & \text { Single jar of meat, beef }\end{array}$
Pickles
Place

3.701 Single jar of pickles, bread \& butter
3.702 Single jar of pickles, sour
3.703 Sind
3.703 Single jar of pickles, beets

Relish
Place


Single jar of relish, piccalil
$\begin{array}{llll}\text { Other } & & & \\ \text { Place } & \text { 1st } & \text { 2nd } & \text { 3rd } \\ \text { 3.900 } & \$ 4.00 & \$ 3.00 & \$ 2.00 \\ 3.900 & \text { Spaghetti sauce } & & \end{array}$
$\begin{array}{lll}\text { 3.900 } & \text { Spaghetti sauce } \\ 3.901 & \text { Salsa } \\ 3.02 & \text { Pas }\end{array}$
3.903 Horseradish

## FRESH FRUITS \& VEGETABLES

## Follow rules as presented in the fair book and enter the required number

 plate of vegetables and fruits.2. Uniformity in size, shape, color, and maturity is especially important.
3. Good markes size specimens rare rated higher then oresied 3. Good market size specimens are rated higher than oversized specimens.
4. Specimens that have unusual shapes will not be accepted.
5. General condition of entries is a major factor in selecting winners. damage caused by disease, insects or mechanical means.
damage caused by sisease, inserss ors the edcuational value of the exhibit.
Judging entries by vairet to incrase


9.812 Tin Pedlar Primitive Rug Hooking original pattern: other: 3-dimen-
sional item, stool cover, pocketbook, soft sculpture, coasters, pins, chair pad mixed media, etc.
9.813 Tin Pedlar Primitive Rug Hooking original pattern: ANNUAL
GUILD CHALLENGE (TBD each year)
TRADITIONAL/COMMERCIAL PATTERNS
Including adaptions
9.814 Tin Pedlar Traditional Rug Hooking
commercial patrenn: animals
9.815 Commercial pattern: animals Tin Pedlar Traditional Rug Hooking
$9.816 \begin{aligned} & \text { commercial pattern: contemporary } \\ & \text { Tin Pedlar Traditional Rug Hooking } \\ & \text { commercial patrenn: floal or fuyit }\end{aligned}$
9.817 $\begin{aligned} & \text { commercial pattern: foral or fruit } \\ & \text { Tin Pedla Traditional Rug Hooking }\end{aligned}$
9.818 commercial pattern: geometric $\begin{aligned} & \text { Cin } \\ & \text { Tin } \\ & \text { Pedar Traditional Rug Hooking }\end{aligned}$
$\begin{array}{ll}\text { 9.819 } & \begin{array}{l}\text { commercial pattern: pictorial } \\ \text { Tin Pedlar Traditional Rug Hooking } \\ \text { commercial pattern: pillow }\end{array}\end{array}$
9.820 commercial pattern: pillow Tin Pedlar Traditional Rug Hooking

9821
commercial pattitern: seasonal
Tin Pedlar Tradional Rug Hooking commercial
pattern: other: 3-dimensional iter, stool ocverr,
pocketbook, soft sculpture, coasters, pins, chair pad,
pockerbook, soft sculpture, coasters, pins, chair pad,
mixed media, etc.
9.822 Tin Pedar Rug Hooking commercial pattern:

## Think Pink

BREAST CANCER AWARENESS Items in this section will be predominantly pink to observe the struggle against breast cancer, and to bring some
comfort to those who are suffering with it. Entrants will receive the ribbon and the premium, but the items entered will all be donated to Maine Medi



## FIREFIGHTER FOR KIDS

Items in this section will be created for children whose life situation doe not grant them the opportunity be comfortable in cold winter weather.
Entrants will receive the ribbon and the premium, but the items entere nill all be donated to FIREFIGHTER FOR KIDS,



PLANTS \& FLOWER

The exhibitor must have grown all entries. One exhibitor per houshold.
2. Exhibitor may enter all classes but only one (1) item per class. age, and length of stems.
4. Flowers will be displayed in the Exhibition Hall.
nnuals
${ }_{5}$ Entries should be in suitable container - no less than 3 blooms or more than

| 5 stems or blo |  |  |
| :---: | :---: | :---: |
|  | $\begin{array}{ll} \text { 1st } & \text { 2nd } \\ \$ 4.00 & \$ 3.00 \end{array}$ | $\begin{aligned} & 3 \mathrm{rd} \\ & \$ 2.00 \end{aligned}$ |
| 5.200 | Asters |  |
| 5.201 | Chrysanthemums |  |
| 5.202 | Gladioli |  |
| 5.203 | Marigold |  |
| 5.204 | Zinnia |  |
| 5.205 | Rose |  |
| 5.206 | Snapdragon |  |
| Perennials |  |  |
| Place | 1st 2nd |  |
|  | \$4.00 \$3.00 | \$2.00 |
| 5.300 | Sedum |  |
| 5.301 | Bee balm |  |
| 5.302 | Liatris |  |
| 5.303 | Hostas |  |
| 5.304 | Hydrangea |  |
| 5.305 | Coleus |  |


$12 " \times 12^{\prime \prime}$
5.426
5.426 Flower elves - fall or winter theme - handmade - no larger than
$12^{\prime 2} \times 12^{\prime \prime}$ Wedding table arrangement - fresh flowers - no larger than 12 " $\times 16^{\text {" }}$
5.422
. 228 Wedding hand bouquet - fresh flowers (in oasis )
12 ""x12"
5.429 edding hand bouquet - fresh flowers (in oasis) - no larger than
5.429 Wedding hand bouquet - dried flowers - no larger than 12 " $\times 12$ ",
5.430 Baby arrangement in vase - fresh flowers - vase no taller than 12 "

5.432 Farm theme arrangement in vase - fresh flowers - vase no taller than 5.433 Floral arrangement in tea cup - fresh flowers
5.434 Floral arrangement in tea cup - dried flowers

## ART

1. All art must be original. No copies. WITH EYELETS AND WIRE IN THE BACK OR
THEY WILL NOT BE ACCEPTED
2. Art is not to exceed $18^{\prime \prime} \times 24^{\prime \prime}$ unframed
3. Art is not to exceed 18 " $\times 24$ " unframed.
4. No more than one entry per class accepted per exhibitor.
5. Cumberland Fair reserves the right to reject any art not meeting stated
6. Detailed description needed on entry from for each piece of artwork.

Senior (Ages 65 \& older)
$\begin{array}{lll}\text { Place } & 1 \text { st } & \text { 2nd } \\ \$ 40.00 & { }_{\$ 25.00 \$ 20.00}^{3 r d}\end{array}$
6.100 Painting - Oil
6.101
Painting - Watercolo
6.101 Painting - Watercolor
6.102 Painting - Acrylic
6.102
6.103
Painting - Acrylic
Drawing on paper - Any media accepted
$\begin{array}{ll}\begin{array}{l}\text { Adult (Ages 18-64) } \\ \text { Place } \\ \text { Ist } \\ \$ 40.00\end{array} & \begin{array}{l}\text { 2nd } \\ \$ 25.00 \$ 20.00\end{array}\end{array}$

6.201 Painting - watercolor
6.202 Painting - acrylic
6.203 Drawing on

Teens (Ages 13-17)
Place

6.302 Painting - watrylic
$\begin{array}{lll}\text { Junior (Ages 10-12) } \\ \text { Place } & \text { Int } \\ \text { 2nd }\end{array} \quad 3$ rd
6.400 Painting-oil $\$ 20.00 \$ 15.00$
6.401 Painting - watercolor
6.402
Painting - acrylic
6.402 Painting - acrylic
6.403 Drawing on paper - any media accepted

$6.500 \begin{aligned} & \$ 10.00 \\ & \text { Painting - oil }\end{aligned} \$ 8.00$
6.501 Painting - owatercolor
6.503 Drawing on paper - any media accepted

## PHOTOGRAPHY

overall detail. 2. ALL PHOTOS MUST BE MATTED. NO FRAMES.
3. Unmatted photos will not be accepted.
4. Photos should be no mmaller than $5 " x 7$ and no larger than $8 " \times 10^{"}$.
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