

SINCE 1877



CHESTER FAIR

Fri. Night Aug. 23 - Sun. Night Aug. 25, 2024



**Official Program
& Premium List**



www.chesterfair.org

CHESTER FAIR



Since 1877

Chester Agricultural and Mechanical Society FAIR

Middlesex Turnpike
CHESTER FAIR GROUNDS, CHESTER, CT
(860) 526-5947

FRIDAY NIGHT – SATURDAY – SUNDAY

AUGUST 23, 24, 25, 2024

ADMISSION: \$10.00

Children 12 and under – FREE

Senior Citizens and Military w/ID - \$8.00

Friday, Saturday & Sunday

3 Day Pass - \$25.00

~ FREE PARKING ~



www.chesterfair.org



**NO PETS OR FIREAMS
ARE ALLOWED ON THE GROUNDS**



WELCOME

Here we are, year three of our Zero Waste Program at the Chester Fair, and we're going all out, making this year's theme "Caring for the environment"!

This year, we've enhanced our trash gathering efforts and added trash and redeemables sorting stations to do what no other traditional country fair in the country has done before- diverting every pound of trash possible that the fair produces from our waste stream.

We have two speakers on Saturday morning discussing the proper ways to both compost and recycle. Add to that what you find every year at the Chester Fair - incredible food, great rides and area livestock. But wait, there's more!! This year we've added a Women's frying pan toss competition, baby crawling race, a chainsaw carving demo, a brand new tractor pulling ring, and last but certainly not least, new restrooms!

There's a lot to enjoy at the fair. We thank you all for joining us.

Educational Workshop

Saturday 8/24

10:30-12 in the Special Event Tent

Deanna Fontaine-Motyl, Master Composter

Speech title: Composting: From your backyard to industrial scale

Madelyn Hart, Outreach Specialist

All American Waste/USA Waste & Recycling

Speech title: The Myths, Dos and Don'ts of Recycling

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Scholarship information available on website

See website for additional information and updates

www.chesterfair.org

ENTERTAINMENT

~ FRIDAY, AUGUST 23rd ~

6:45 p.m. – 10:45 p.m.

LEAF JUMPERS

90's and 2000's rock hits and originals!

~ SATURDAY, AUGUST 24th ~

12:00 p.m. – 3:00 p.m.

BIG DEAL ROCK

Opening band for big name acts featuring current sounds and music from the 60's, 70's and 80's!

3:45 p.m. – 6:45 p.m.

COBBLESTONE ROAD

Country music from the 90's to today with rockin' country sound that will have you singing and dancing all night long!

7:45 p.m. – 10:30 p.m.

SUNSET DRIVE

A high-energy cover band that brings the good times to the stage, rocking a number of hits from pop & rock, to modern country & more!

~ SUNDAY, AUGUST 25th ~

12:00 p.m. – 3:15 p.m.

THE SOUL FACTORY

The Soul Factory is sure to get everyone groovin' with its special twist on classics and new music!

4:00 – 5:00 p.m.

CHESTER DRUM CORPS

A favorite annual tradition not to be missed!

Subject to change

CHESTER FAIR PROGRAM

THURSDAY EVENING, AUGUST 22, 2024

6:00 - 8:30 p.m. Registration and Entry of articles for Classes:
E,F,G,H,I,J,K,L and P

FRIDAY EVENING, AUGUST 23, 2024

6:00 p.m. Gate and Midway Opens
6:00-9:00 p.m. Arrival of Animals
6:00 p.m. Antique Tractor Pull (mph transfer sled)
10:00 p.m. Building #2 closes
11:00 p.m. Gate Closes

SATURDAY, AUGUST 24, 2024

8:00 a.m. Gate Opens
8:00 a.m. Livestock Judging
9:00 a.m. - 3:30 p.m. Cattle Drawing – 2400 lbs. and under
Cattle Drawing – 2800 lbs. and under
Cattle Drawing – 3200 lbs. and under
Cattle Drawing – 3200 lbs. and over
10:00 a.m. Midway Opens
10:00 a.m., 1:00 p.m., 4:00 p.m. Faraci Woodworks Chainsaw carving demos
(raindate Sunday)
10:30 a.m.-12:00 p.m. **Composting & Recycling**
Presentation in the **Special Event Tent**
11:00 a.m. Granite State Disc Dog (3 shows per day)
12:00 p.m. Women's Frying Pan Toss Contest
3:00 p.m. Antique Tractor Pull Stone boat
4:00 p.m. Pony Drawing - 46" and under
Pony Drawing - 50" and under
10:00 p.m. Building #2 closes
11:00 p.m. Gate Closes

SUNDAY, AUGUST 25, 2024

9:00 a.m. Gate and Midway Opens
11:00 a.m. Granite State Disc Dog (3 shows per day)
11:00 a.m. Horse Drawing – 3225 lbs. and under
Horse Drawing – 3425 lbs. and under
Horse Drawing – Free for All
6:00 p.m. Gate and Midway Close

Subject to change

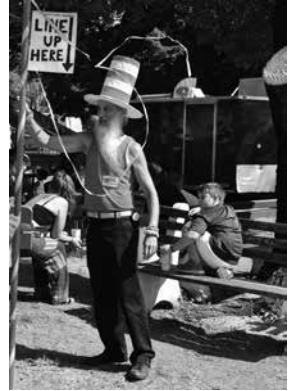
CHILDREN'S ACTIVITIES

SATURDAY, AUGUST 24, 2024

11:00 a.m.-3:00 p.m.	Twisty Bros. Balloon Art
1:00-1:15 p.m.	Frog Jumping Contest - Age 15 & under (BYOF)
1:15-1:30 p.m.	Frog Jumping Contest - Age 16 & over (BYOF)
2:30-4:30 p.m.	Magic of Christopher

SUNDAY, AUGUST 25, 2024

9:00 a.m.-6:00 p.m.	Meigs Point Nature Center Exhibit
11:00 a.m.	Baby Crawl Race (Special Events tent)
11:00 a.m.-1:30 p.m.	Trevor the Games Man (stilt walking the grounds)
11:00 a.m.-3:00 p.m.	Twisty Bros. Balloon Art
12:00-2:00 p.m.	Curious Creatures
1:00 p.m.	Children's Pedal Tractor Pull (Main Gate)
1:30-2:15 p.m.	Trevor the Games Man (Aerial Delights Show)
2:15-2:45 p.m.	Trevor the Games Man (Parachute Games)
3:00-5:00 p.m.	Trevor the Games Man (Project Ribbon Dancer)



Subject to change without notice

ANTIQUES & FIDDLE MUSIC

FRIDAY, AUGUST 23

Making Beef Jerky - 6-6:30 p.m./9:30-10 p.m.
Rope Making Demo - 6:30-7 p.m. Shoreline Fiddle Club 7-9 p.m.

SATURDAY AUGUST 26

Making Beef Jerky - 10 a.m., 4:30 p.m., 9:30 pm
Rope Making Demo - 11:30a.m.-1p.m. /5-6 p.m.
Open Session with Shoreline Fiddle Club 2 - 4 p.m. & 7-9 p.m.

SUNDAY, AUGUST 27

Making Beef Jerky - 1:30-2 p.m. Rope Making Demo - 11:30-1/4:30-5:30 p.m.
Open Session with Shoreline Fiddle Club 2-4 p.m.

ASSOCIATION OF CONNECTICUT FAIRS QUILT CONTEST

Sponsored by The Association of Connecticut Fairs, Inc. and the Durham Agricultural Fair Association, Inc., “The Durham Fair”

RULES OF CONTEST

WHO MAY ENTER: The Contest is open to all residents of Connecticut.

HOW TO ENTER: 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.

JUDGING: The Association of Connecticut Fairs will furnish judges score sheets to each fair. The contestants will receive these sheets at the end of the contest. Go to www.ctagfairs.org for judging criteria. Decisions of the judges are final.

LOCAL CONTEST: The winner of the Quilt Contest will receive a blue ribbon from the Association of Connecticut Fairs and will become eligible to submit their entry to the state contest. In the event a fair only receives one entry in the contest and that entry is worthy of first prize, the Association rosette must be awarded to that entry.

STATE CONTEST: See www.ctagfairs.org for information.

CATEGORIES:

- Hand Appliqué - Sponsored by the Building Blocks Together Quilt Guild
- Pieced Machine Quilted - Sponsored by Farmington Valley Quilters
- Pieced Hand - Sponsored by Hearthside Quilt Guild

CRITERIA:

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

SEE STATE WEBSITE for more details and judging criteria: www.CTAgFairs.org

Note: The Chester Fair will pay for the winning contestant's dinner at the Fair Association's Spring/Fall Meeting.

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

1st Prize: \$50.00

2nd Prize: \$35.00

3rd Prize: \$15.00

Peoples Choice: \$50.00

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

JUNIOR QUILT CONTEST CATEGORIES:

Wall Hanging Sponsored by the Building Blocks Together

CRITERIA:

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 18 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 quilt per category at the State Quilt Contest

SEE STATE WEBSITE for more details and judging criteria: www.CTAgFairs.org

The following prizes will be awarded at the Spring Meeting in each category:

1st Prize: \$25.00

2nd Prize: \$15.00

3rd Prize: \$10.00

2024 STATE BAKING CONTESTS

Sponsored by the Association of Connecticut Fairs, Inc.

RULES OF THE CONTEST

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 to enter.

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 are 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 local fairs are not responsible for the return of plates, trays or containers.

JUDGING: Judging will be based on appearance, flavor and texture, as noted for each contest. 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 Baking 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: See www.ctagfairs.org for more details.

Note: The Chester Fair will pay for the winning contestants' dinners at the Fair Association's Spring/Fall meeting.



ADULT CONTEST RECIPE

Zebra Cake with Cream Cheese Frosting

INGREDIENTS

Cake

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



Cream Cheese Frosting

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

INSTRUCTIONS

Cake

1. Preheat the oven to 350°F. Lightly spray a 9" x 2" round baking pan with cooking spray. Line the bottom of the pan with a circle of parchment and spritz again. Set the pan aside.
2. In a bowl beat the sugar and eggs until lightened, about 2 minutes. On low speed, beat in the oil, milk, vanilla extract, and almond extract until smooth.
3. In a separate bowl, combine the flour, baking powder and salt. Whisk to remove any lumps. Add the dry mixture to the wet ingredients. Combine on medium-speed 1-2 minutes or until the batter is smooth and lump free. Be sure to scrape down the bowl halfway through mixing.
4. Remove 2 cups of the vanilla batter and place it in a separate bowl. Sift the cocoa and espresso powder over the remaining batter in the bowl and stir well to combine. Be sure to use a sifter to avoid cocoa lumps in the batter.
5. Spoon 3 tablespoons of vanilla batter into the center of the cake pan. Next, spoon 3 tablespoons of the chocolate batter into the center of the vanilla batter. This causes the vanilla batter to spread out. Continue to alternate batters, in bulls-eye fashion until all batter is used. You will now have thin rings of each batter on the outer edges of the pan, thicker rings towards the center.
6. Bake the cake in the center of the preheated oven for 40 to 45 minutes, or until the cake is lightly browned and a toothpick inserted into the center comes out clean. Cool the cake in the pan for 10 minutes, and then, turn out onto a wire rack to finish cooling.

Cream Cheese Frosting

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

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

Judging Criteria

Overall Appearance	25 points	Flavor	40 points
Following Directions	10 points	Aroma	<u>10 points</u>
Texture	15 points	Total	100 points

The following prizes will be awarded at the **State** contest in November

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

Honorable Mention Ribbons will also be awarded.

King Arthur Flour is sponsoring ribbons and prizes at the Annual State Contest held in November 2024.

JUNIOR CONTEST RECIPE

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

Preheat oven to 325 degrees.

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

Judging Criteria

Overall Appearance	25 points	Flavor	40 points
Following Directions	10 points	Aroma	<u>10 points</u>
Texture	15 points	Total	100 points

The following prizes are awarded at the **State** contest held in October/November 2024:

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

Honorable Mention Ribbons will also be awarded.

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

2024 STATE TWO-CRUSTED APPLE PIE CONTEST

CONTEST RULES

1. Each pie must be a 9” (measured at the top inside edge of the dish).
TWO CRUSTED PIE - NO LATTICE-TOP PIES.
2. Submit a 3 x 5 card with recipe, your name and address printed legibly.
3. No pre-made or mix will be allowed.
4. Main ingredient must be apples. However, pies may include other fruits or ingredients.
5. Pies become the property of the Association of Connecticut Fairs (baking dishes will not be returned).
6. Failure to adhere to these rules will disqualify the entered pie from the competition.

WHO MAY ENTER: The contest at each fair is open to all men, women, or juniors. If entered by juniors they will be considered adults. Commercial, Industrial or Professional Bakers, Home Economists or anyone **selling bakery products are not eligible to enter.**

HOW TO ENTER: Anyone entering the Apple Pie Contest at any fair belonging to the Association of Connecticut Fairs is automatically competing in the local contest. Contestants may enter the contest in as many fairs as they wish UNTIL THEY WIN FIRST PRIZE. They then will represent that fair in the state contest. Contestants will be subject to entry rules at the local fairs.

JUDGING CRITERIA:

Overall Appearance	40	Crust	10
Flavor	40	Texture	10

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

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

See State Fair website for more details: www.CTAgFairs.org

Bishops Orchards is sponsoring by awarding bags of apples at the Annual State Conest in November.

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



CLASS A – CATTLE

Mail Pre-registration forms and entry fee to:

Beth DeRosa Linsley, Supt.

Nancy Groves, Assist. Supt.

Chester Fair, P.O. Box 646, Chester, CT 06412

Postmark after July 15th

Email: derosalinsley@sbcglobal.net

Note: Health charts from the Commissioner of Agriculture required for all cattle entries.

Recommendations of Committee on Fairs as adopted by the Connecticut Purebred Dairy Cattle Association:

1. All cattle must have a health certificate issued within 60 days of their first show from an accredited veterinarian stating that the animal is in good health and not showing signs of infectious, contagious and/or communicable diseases. All exhibitors must send a copy of health chart to superintendent with entries. Copy will be returned after show.
2. All entries must originate from herds that meet the testing and health requirements of the State of Connecticut. State livestock inspectors may request proof of compliance with state requirements.
3. All animals must have permanent identification. (Tattoo, ear tag, or microchip plus a reader.)
4. **ALL ANIMALS MUST HAVE RABIES VACCINATION AT LEAST 30 DAYS BEFORE FAIR.**
5. **Out of state cattle:** All cattle over 3 months of age must have a negative TB test within 12 months prior to show date. Cattle under 3 months of age may go on the dam's TB test chart if the dam was tested for TB within the past 12 months and a copy of the results provided. All brucellosis vaccinated female cattle over 18 months of age and all bulls and non-vaccinated female cattle 6 months of age and older shall have a negative Brucellosis test within 12 months prior to their first show date. Steers and spayed heifers are exempt from brucella testing. Animals must be accompanied by a health certificate and test charts approved by the appropriate animal health official in the state of origin.
6. Registration or lease papers will be required for **all** animals except crossbred beef.
7. A **minimum** amount of bedding will be provided.
8. Space will be reserved on a first come basis.

9. An entry fee of \$2.00 per animal to be mailed with entry.
10. Livestock exhibitors planning to use the wash rack must provide their own hose with a shutoff nozzle.
11. No campers on the grounds.
12. Animals may be removed after 4:30 p.m. Sunday.
13. There will be a limit of two entries per class.
14. Showmanship age is as of January 1st.
15. Limit of 8 animals per family/farm/club.

No. 1 – DAIRY CATTLE

Standard Classification for Country Fairs as Recommended by the Purbred Dairy Cattle Association of Connecticut.

Recognized Breeds to be judged: Ayrshire, Brown Swiss, Guernsey, Holstein, Jersey, Milking Short Horn and Lineback

Prizes:	1st	2nd	3rd	4th	5th
	\$45	\$40	\$35	\$30	\$25

1. Spring Calf (March-May)
2. Winter Calf (December - February)
3. Fall Calf (September - November)
4. Summer Yearling (June - August)
5. Spring Yearling (March - May)
6. Winter Yearling (December - February)
7. Fall Yearling (September - November)

Junior Champion

Reserve Junior Champion

8. Cow - 2 Year Old
9. Cow - 3 Year Old
10. Cow - 4 Year Old
11. Cow - 5 years and over
12. Dry Cow
13. Best Udder - per breed

Senior Champion & Reserve Senior Champion

Grand Champion & Reserve Grand Champion

14. Best Three Females - any age, all bred and owned by exhibitor
15. Dairy Herd - to consist of 3 cows all to have calved at least once (one entry per exhibitor) - per breed
16. Get of Sire - to consist of 3 animals all sired by the same bull
17. Produce of Dam - 2 animals the produce of one cow
18. Dam and Daughter pair - one cow and one female offspring

* No splitting groups - must be one exhibitor

Supreme Champion & Reserve Supreme Champion Female

19. Club Herd - 5 Animals owned by at least 3 club members

Novice 11 & under 12 to 15 16 to 19

Juniors must enter showmanship to be eligible for Junior Show.

Club Herd.....Prizes will be sponsored

**Special Award given by Jane Marsh in memory of her parents, E. Lea Marsh and Sylvia Marsh to the winner of Adult Showmanship...\$150
Junior Showmanship ... \$150
and Supreme Champion of the Dairy Show ... \$100 Open Show**

DAIRY & BEEF
A Herdsman Award will be presented by the Chester Fair Association

No. 2 – BEEF CATTLE

Recognized breeds to be judged: Angus, Hereford, Simmental, Crossbred and All Other Breeds. Animals 4 months and younger are eligible for group classes only.

Prizes: **1st** **2nd** **3rd** **4th** **5th**
 \$45 **\$40** **\$35** **\$30** **\$25**

1. Spring Calf (March-May)
2. Winter Calf (December - February)
3. Fall Calf (September - November)
4. Summer Yearling (June - August)
5. Spring Yearling (March - May)
6. Winter Yearling (December - February)
7. Fall Yearling (September - November)

Junior Champion & Reserve Junior Champion

8. Cow - 2 Year Old
9. Cow - 3 Year Old
10. Cow - 4 Year Old
11. Cow - 5 years and over

**Senior Champion & Reserve Senior Champion
Grand Champion & Reserve Grand Champion**

12. Best Three Females - any age, all bred and owned by exhibitor
13. Beef Herd - to consist of 3 cows all to have calved at least once (one entry per exhibitor)
14. Get of Sire - to consist of 3 animals all sired by the same bull
15. Produce of Dam - 2 animals the produce of one cow
16. Cow and Calf

* No splitting groups - must be one exhibitor

17. **Supreme Champion & Reserve Supreme Champion Female Rosette**

18. Club Herd - 5 Animals owned by at least 3 club members

No. 3 – MARKET BEEF

Prizes:	1st	2nd	3rd	4th	5th
	\$45	\$40	\$35	\$30	\$25

1. Light Weight
2. Medium Weight
3. Heavy Weight

Grand Champion and Reserve Champion Steer

Junior Exhibitors Must Enter Fitting and Showmanship to be eligible for Junior Premiums

No. 4 – SHOWMANSHIP CLASSES (Age as of January 1st)

Prizes:	Rosette	1st	2nd	3rd	4th	5th
		\$45	\$40	\$35	\$30	\$25

All non-placing Showmanship will receive \$5.00

Fitting and Showmanship Beef (Age as of January 1st)

Novice

Age 11 and Under

Age 12 through 15

Age 16 through 19

Champion Showman

Reserve Champion Showman

Over the Hill - Must exhibit animal

Fitting and Showmanship Dairy (Age as of January 1st)

Novice

Age 11 and Under

Age 12 through 15

Age 16 through 19

Champion Showman

Reserve Champion Showman

Over the Hill



CLASS B – DRAWING CONTESTS

Horses and Cattle

Marc D'Orvilliers

Rules for both Horses and Cattle:

1. **NO EXCESSIVE WHIPPING**
2. No person under the influence of liquor will be permitted to drive.
3. The required distance for a fair pull shall be at least 6 feet for cattle, and ponies and 12 feet draw for horses.
4. Oxen turning in yoke more than once shall be disqualified
5. No contrivance to be used for cattle other than conventional yoke.
6. Only contestants and officials allowed in ring.
7. Not more than 3 people per horse and pony team. Not more than 2 men per oxen team.
8. All contestants in drawing contest must be weighed on day of drawing on scales at the fair grounds. Scales open both days at 8 a.m. Check weighing for horses from **8 a.m. to 10 a.m.**
9. Unless otherwise specified all drawing contests will be in accordance with Eastern Draft Horse Association, Connecticut Draft Pony Association, and CT Ox Owners Association Rules and Regulations.
10. In accordance with Connecticut P.A. 73-312, all equine animals are required to be vaccinated for the control of Venezuelan equine encephalomyelitis and rabies. Horses are recommended to be vaccinated for EEE within 6 months of first show date.
11. **All horses must have a negative (AGID) Coggins test or ELISA test for Equine Infectious Anemia within 12 months prior to show date, and be accompanied by such certificate. It is highly recommended that horses be vaccinated against EEE and WNV within 6 months of their first show date.**
12. In the event that a class is not held, the Superintendent has the right to distribute premiums at his/her discretion.
13. **TYING ANIMALS TO THE FENCE IS STRICTLY PROHIBITED.**
14. **NO FACE LASHING OF DRAWING CATTLE.**

A \$20.00 Premium will be paid to each team pulling the initial load and not winning any prize money.

No. 1 – Cattle Drawing Contest

2400 lbs and under
2800 lbs. and under

3200 lbs. and under
3200 lbs. and over

Prizes:	1st	2nd	3rd	4th	5th	6th	7th	8th
	\$175	\$130	\$115	\$95	\$85	\$75	\$65	\$55

No. 2 –Pony Drawing Contest

46 inch class

50 inch class

Prizes:	1st	2nd	3rd	4th	5th	6th	7th	8th
	\$155	\$110	\$95	\$75	\$65	\$55	\$45	\$35

No. 3 – Horse Drawing Contest

3225 lbs. and under

3425 lbs. and under

Prizes:	1st	2nd	3rd	4th	5th	6th	7th	8th
	\$210	\$180	\$155	\$125	\$100	\$80	\$65	\$55

Free for All	\$225	\$150	\$125	\$105	\$80	\$60	\$45	\$35
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CLASS C - SHEEP, GOATS AND SWINE

No. C-1 Sheep – Open Sheep Show

Mail entries to: Alison Trojanowski

Chester Fair, P.O. Box 646, Chester, CT 06412

Postmark after July 15th

Please Include \$2.00 per head entry fee. Entries close when pens are full. PLEASE INCLUDE YOUR PHONE NUMBER. NO PHONE ENTRIES PLEASE.

Sheep Show starts promptly at 9:00 a.m. Saturday

All sheep must have official USDA-approved identification and be accompanied by health certificates issued by an accredited veterinarian within 60 days of their first show stating the sheep is in good health and not showing signs of infectious, contagious and/or communicable diseases and are not from scrapie-exposed flocks, and a rabies certificate over thirty days must be sent with entries. Animal tag number must be on entry form. ENTRIES LIMITED TO 20 SHEEP PER FARM OR FAMILY. Acceptance or rejection of sheep upon arrival will be left to the discretion of the Superintendent and/or health officials. ANY SHEEP, INCLUDING WOOL BREEDS, NOT PROPERLY CLEANED OR FITTED FOR SHOW WILL BE REJECTED AT THE DISCRETION OF THE SUPERINTENDENT.

One entry per exhibitor in group classes. Sheep must be entered in Junior or Senior departments not both. Two entries per exhibitor in any single class. Flocks will consist of a Ram, 2 Yearling Ewes, and 2 Ewe Lambs. Breeders Flock must be bred and owned by exhibitor. Limit 2 Market lambs. Market lambs should not have more than 1/2 inch of wool. Market lambs cannot have been shown in breed classes. Entries will be accepted between 5:00 p.m. and 9:00 p.m. on Friday. Release time is 5:00 p.m. Sunday. Any exhibitor showing 4 or more purebred sheep cannot enter grade sheep classes.

PEN DECORATING CLASS. Open to all exhibitors. Decorations must relate to farming and sheep, and be informative and original. No more than 2 pen spaces per exhibitor.

RULES AND REGULATIONS – All youths up to age 20 must show in youth show. All sheep must have an Official Health Certificate. Exhibitors are encouraged to practice good showmanship at all times.

DRESS CODE IS MANDATORY – (Optional for adults) White shirts, khaki, black, dark green or white trousers. Owner must show own animal in each class (if exhibitor has two animals, another youth may help him show). The superintendent reserves the right to reject any animal not in GOOD condition or not properly fitted for show. This will be RIGIDLY ENFORCED.

Prizes:	1st	2nd	3rd	4th
	\$16	\$15	\$12	\$10

Open Over 20 Class

1. Showmanship-Open over 20
2. Ram Lamb Sr.
3. Ram Lamb Jr.
4. Pair Ram Lamb
5. Aged Ewe
6. Yearling Ewe
7. Pair Ewe Yearling
8. Ewe Lambs-8A-Sr., 8B-Jr.
9. Pair Ewe Lambs
10. Exhibitors Flock
11. Breeders Young Flock
12. Get of Sire (4 of either sex)
13. Pen of 3 Lambs
14. Market Lambs Heavy/Light
15. Pair Market Lambs
16. Pen Decorating

OPEN GRAND CHAMPION SHEEPTROPHY

OPEN RESERVE CHAMPION SHEEPROSETTE

COSTUME CONTEST: All animals compete together in ONE CONTEST



Youth Sheep Show

Class

- 18. Showmanship Senior 16-20
- 19. Showmanship Junior 15 under
- 20. Showmanship Novice - 1st Year
- 21. Ram Lamb A Sr.
- 22. Ram Lamb Jr.
- 23. Pair Ram Lambs
- 24. Aged Ewe
- 25. Yearling Ewe
- 26. Pair Yearling Ewes
- 27A, Ewe Lamb, Sr.
- 27B, Ewe Lamb Jr.
- 28. Pair Ewe Lambs
- 29. Exhibitors Flock
- 30. Breeders Flock
- 31. Get of Sire (4 of either sex)
- 32. Pen of 3 Lambs
- 33. Market Lambs Heavy/light
- 34. Pair Market Lambs
- 35. Pen Decorating



YOUTH GRAND CHAMPION SHEEP..... TROPHY
YOUTH RESERVE CHAMPION SHEEPROSETTE
COSTUME CONTEST: All animals compete together in ONE CONTEST

C2 – Goats

Superintendents: Ashley Best and Bradley Domkowski

Entries will be accepted only in classes listed.

Entry Fee: \$2.00 per animal **to be mailed in with entry form and health papers**

Mail separate entries to:

Chester Fair, P.O. Box 646, Chester, CT 06412

Postmarked after July 15th

Entries positively close as soon as every pen is full

Owners are responsible for being present when their animals are being judged.

Each **recognized breed** will be judged separately.

Release time is 5:00 p.m., Sunday.

1. CT. Goats must have a USDA - approved identification and a health certificate issued within 60 days of their first show from an accredited veterinarian stating that the animals are in good health and not showing signs of infectious diseases and not from scrapie-exposed herds.
2. Individual papers proving goats age and identification must be available for superintendents as needed.
3. Entries will only be accepted for penning between 2 p.m. and 8 p.m. on Friday, and must remain on exhibit until Sunday at 5 p.m.
4. Goat Show starts promptly at 9 a.m. on Saturday.
5. Goat breeds being judged are as follows: Alpine, Fiber, LaMancha, Meat (Boar and Pygmy shown together), Nigerian Dwarf, Nubian, Oberhasli, Recorded Grade, Saanen, Toggenburg.
6. Junior and Senior Shows are judged separately, but simultaneously. Please indicate which show that goats are entering on entry form.
7. If an animal is being entered in the Junior Show, it must be shown by a youth exhibitor.
8. Ages of animals are determined as of date of show. Exhibitors age will be as of January 1, year of show.
9. All exhibitors need to be able to keep control of their goats while the goats are out of their pens. A correctly fit collar for each goat is necessary.
10. All exhibitors must wear show whites whenever animals are being shown.
11. Exhibitors must furnish own feed and hay; bedding will be provided. (Please make sure animals have an adequate hay feeder.)
12. No more than 12 goats per farm or family.
13. All exhibitors are responsible for keeping barn area neat and clean, and being present during fair hours. When you do any fitting or milking please be prompt at picking up.
14. Only displays deemed educational will be judged, but any farm displays, pen decorations, and other creative ideas to attract interest and educate the public about goats will be greatly appreciated.

GOAT CLASSES

Fitting and Showmanship		1st	2nd	3rd	4th
C1	4 and 5 years old	\$16	\$15	\$12	\$10
C2	6 to 10 years old	\$16	\$15	\$12	\$10
C3	11 to 14 years old	\$16	\$15	\$12	\$10
C4	15 to 18 years old	\$16	\$15	\$12	\$10
C5	19 years and up	\$16	\$15	\$12	\$10

Junior Doe Classes		1st	2nd	3rd	4th
G6	does born May1 to August1	\$16	\$15	\$12	\$10
G7	does born January1 to April1	\$16	\$15	\$12	\$10
G8	does born Sept1 to Dec1	\$16	\$15	\$12	\$10
G9	never freshen yearlings	\$16	\$15	\$12	\$10
One Champion and Reserve Champion awarded for each breed					
	Junior Champion		Rosette	\$15	
	Reserve Junior Champion		Rosette	\$10	
	Best Junior Doe in Show		Trophy	\$15	
Senior Doe Classes		1st	2nd	3rd	4th
G10	milker 1year old	\$16	\$15	\$12	\$10
G11	milker 2 and 3 years old	\$16	\$15	\$12	\$10
G12	milker 4 and 5 years old	\$16	\$15	\$12	\$10
G13	milker 6years and up	\$16	\$15	\$12	\$10
One Champion and Reserve Champion awarded for each breed					
	Senior Champion		Rosette	\$15	
	Reserve Senior Champion		Rosette	\$10	
	Best Senior Doe in Show		Trophy	\$15	
Group Classes		1st	2nd	3rd	4th
G14	dam & daughter (shown by breed)	\$16	\$15	\$12	\$10
G15	best 3 does (shown by breed)	\$16	\$15	\$12	\$10
G16	get of sire (3 does, all in milk, owned by 1 exhibitor, sire must be named)	\$16	\$15	\$12	\$10
G17	produce of dam (2 does, all in milk, owned by 1 exhibitor, dam must be named)	\$16	\$15	\$12	\$10
G18	farm herd (4 goats, any bred)	\$16	\$15	\$12	\$10
G19	pet goat*	\$16	\$15	\$12	\$10
G20	working goat*	\$16	\$15	\$12	\$10
•(classes are for wethers; enter each goat in one class or the other)					
G21	educational display	\$16	\$15	\$12	\$10

C3 – Swine

Superintendent: Allison Trojanowski
 Chester Fair, PO Box 646, Chester, CT 06412

Entry Fee: \$2.00 per animal

Entries postmarked after July 15

Entries will be accepted between 6:00 p.m. and 8:00 p.m. on Friday. Release time is Sunday 5 p.m.

Swine must originate from Connecticut herds that are tested for Brucellosis and Pseudorabies on a yearly basis and can show on 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 CT. producer must be presented to the state veterinarian's office before a Connecticut Exhibition Test card will be issued to the new owner. Swine show starts at approximately 1 p.m. Saturday. Wood shavings for pens will be provided.

Prizes:	1st	2nd	3rd	4th
	\$16	\$15	\$12	\$10

Division I: Registered (Papers are required or proof of pending registration must be presented). Each recognized breed competes separately.

- S1 Gilt 3 – 6 months
- S2 Gilt 6 – 12 months

Division II: Non-registered (no papers), all breeds and crossbreeds compete together.

- S3 Gilt 3 – 6 months
- S4 Gilt 6 – 12 months
- S5 Best gilt..... Trophy (only)

GROUP CLASSES: All swine compete together

Prizes:	1st	2nd	3rd	4th
	\$16	\$15	\$12	\$10

- S6 Feeder pig, under 120 lbs.
- S7 Lightweight market hog, 120- 180 lbs.
- S8 Heavyweight market hog, 180 lbs. and over
- S9 Novice Fitting & Show, first year showing any age
- S10 Jr. Fitting and Show, ages 13 and under
- S11 Sr. Fitting and Show, ages 14 to 18
- S12 Sow and Litter **1st: \$40 2nd: \$25 3rd: \$18 4th: \$10**
- S13 Open Fitting and Show, Ages 19 and older Rosette only
- S14 Best Showmanship..... Rosette only
- S15 Grand Champion market hog Trophy only
- Reserve Market hog..... Rosette only

COSTUME CONTEST: All species compete together

CLASS D-1 Poultry

Superintendent: Jake Cook 203-530-4721

Email: cookljake@gmail.com

Assistant Superintendent: Heddy Porto 475-227-1719, Committee: Kim Nedza

1. Entries must be sent to: Poultry Superintendent, Chester Fair, P.O. Box 646, Chester, CT 06412, postmarked after July 15. Include full payment.
2. Only birds six months and older will be accepted.
3. 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 be accompanied by written proof (Connecticut Flock Test card or Connecticut Veterinary Medical Diagnostic Laboratory Report) that verifies that the 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. **Doves, pigeons and waterfowl are exempt from testing requirements, but must be identified by leg bands or wing tags.** **Out of state poultry** (see cttagfair.org for rules). Any questions about what paperwork can be addressed by calling the state veterinarian's office 1-800-861-9939.
4. The poultry department will receive poultry between 3:00-8:00 pm on Friday. There is a \$1.00 entry fee for each entry in D-1. Money must accompany your entry to be accepted. Poultry will be cooped out at 5:30 Sunday. Entries close one week before fair.
5. Poultry classes consist of Large Fowl, Bantams, Production Birds and Waterfowl in both Open and Junior categories. Entry forms must note the breed, sex (Cock, Hen, Cockerel, or Pullet) and class (Large fowl, Bantam, or Waterfowl) for each bird. Production birds limit 3 birds per family
6. Waterfowl exhibitors are expected to bring 1/2 gallon or gallon water containers for each bird.
7. Junior Department, to age 16. Same prize money and ribbons will prevail.

SPECIAL AWARDS

Junior Champion Overall \$20 donated by Wiknik Family

Champion Large Fowl Junior Exhibitor \$15 donated in memory of Dominic Porto by Heddy Porto

Showmanship - Ribbons will be awarded for 1st - 3rd

Advanced - Ages 16-20; Intermediate - Ages 15 and under; Novice - 1st year

Awards:	1st	2nd	3rd
	\$6	\$5	\$4

BEST DOZEN EGGS IN EGG CARTON. Eggs to be judged for uniformity of size, shape, and color. Please enter in **Class J Canned Goods and Farm Products.**

Awards: 1st 2nd 3rd
\$4 \$3 \$2

COSTUME CONTEST: All species compete together
“Best of Show” Trophies for Open and Junior Classes will be awarded.
Rosettes will be awarded to Champion and Reserve Champion, Bantam, Large Fowl and Waterfowl in both open and junior divisions.

Special Awards given by Jane Marsh in memory of her parents, E. Lea Marsh and Sylvia Marsh to the Champion in the Open Show \$150

CLASS D-2 Rabbits

Superintendent: Trudy McClure 860-664-5655; Asst. Supt.: Amy Wiknik
Committee: Kim Nedza

Pet Class: Open to all

Purebred Class: Open to all

ALL ENTRIES **MUST** BE OWNED BY THEIR EXHIBITORS

1. Cage fee: \$1.00 per rabbit
2. Entries must be sent to: Rabbit Superintendent, Chester Fair, P.O. Box 646, Chester, CT 06412, postmarked after July 15. Include full payment.
3. Feed and water will be provided by the Fair.
4. A maximum of 25 rabbits per farm, family, owner or **until full.**
5. Animals who are sick, under 8 weeks of age or small enough to fit through the cages **will not** be accepted!
6. Only 2 **heavy** weighted bowls. No clip-on crocks, cans, water bottles or plastic bowls allowed.
8. Feed and water will be provided by the Fair.
9. Entries **must be** postmarked by 8/6/24.
10. Rabbit drop-off will be on Friday 8/23/24 from 2:30 to 7:00 pm. Judging will be held Saturday morning.
11. Rabbit pick-up will be Sunday 8/25/24 from 5:30-6:30 pm.
12. Owner must be present if selling rabbits.
13. No walk-ins accepted.

Premium Awards: 1st 2nd 3rd
\$6 \$5 \$4

Trophies will be awarded for Best Pet and Best Purebred Rabbit and a Rosette for Best Reserve Pet in Show and Best Reserve Purebred in Show

HORTICULTURE

General Comments

Certain rules are basic to exhibiting of all garden produce. You as an exhibitor should familiarize yourself with the terms “type”, “uniformity,” “maturity,” “freedom from damage,” and “cultural perfection.” These are the standard terms of all exhibitors and judges. **See our website for more information: www.chesterfair.org.**

All fruits and vegetables must be raised by the person in whose name they are entered.

CLASS E – Fruits

Superintendent: Sarah Pike
35 Hoop Pole Road, Chester, CT 06412
Telephone: 860-526-3391

Registration & Entries to arrive Thursday, August 22, 2024

Print variety name on entry tag.

Prizes:	1st	2nd	3rd
	\$5	\$3	\$2

Best Collection in class by any one person

Apples – any variety – 5 on a plate

Pears – any variety – 5 on a plate

Peaches – any variety – 5 on a plate

Plums – any variety – 5 on a plate

Quinces – any variety – 5 on a plate

Grapes – any variety – 5 on a plate

Berries – any variety – 10 on a plate

Watermelon – one

Other Melon – one each

Other – any variety – 5 on a plate



CLASS F – Vegetable Arrangements

Three cash prizes – \$12.00, \$6.00 and \$3.00 will be awarded for the best vegetable arrangements.

The Chester Garden Club will be giving a \$20 Choice Award and Rosette to their favorite vegetable arrangement.

Judging will be based on the following:

Quality and Condition (50 pts.) • Arrangement (30 pts.)

Varieties – (20 pts.) Minimum 10 varieties

NOTES:

- Exhibitor must include a list identifying each vegetable variety
- Display may include appropriate container and decorative materials
- Display must be placed on tables provided
- Fair Association not responsible for display material

Registration & Entries to arrive Thursday, August 22, 2024

CLASS G1 – Vegetables

Superintendent: Sarah Pike

35 Hoop Pole Road, Chester, CT 06412

Telephone: 860-526-3391

Registration & Entries to arrive Thursday, August 22, 2024

Prizes: 1st 2nd 3rd
\$3 \$2 \$1

Please print variety name on entry tag

Beans, any variety, 10 pods

Beets, 4 (trim leaves to 1")

Broccoli, 1 head (in water)

Brussel sprouts, 5

Cabbage, 1 head

Carrots, 5 (trim leaves to 1")

Cauliflower, 1 head

Celery, 1 bunch

Corn, 4 ears (in husk)

Cucumbers, any variety, 3

Eggplant, 1

Garlic, 5 bulbs

Greens, Swiss chard, collard, turnip etc.
1 bunch

Herbs any variety, 3 stalks in small
container of water

Leeks, 3 bulbs

Lettuce, any variety, 1 head

Okra, 6

Onions, 4

Parsnips, 4

Peas, any variety, 10 pods

Peppers, sweet, 4

Peppers, hot, 4

Potato, 4

Pumpkin, 1

Radish, 5

Spinach, 1 bunch
 Squash, summer, 2
 Squash, winter, 2
 Tomatoes, regular, any variety, 4

Tomatoes, cherry or other small
 variety, 10
 Turnips, 5
 Other vegetables, 3

CLASS G2 – Vegetable Creation

Make your own creature using veggies and fruits.

Prizes:	1st	2nd	3rd	13 & under:	1st	2nd	3rd
	\$3	\$2	\$1		\$3	\$2	\$1

CLASS G3 – Junior Division Vegetables

Same description and prizes as G1.

Open to children through age 13

CLASS G4 – Scarecrow Contest

The maximum height of scarecrow is 7'. It can be hung on a stake provided by the fair, although you can make your scarecrow sitting in a chair. Bring your scarecrow assembled and ready to display. Your creation will be judged on creativity and originality. Community/civic organization and business participation is strongly encouraged.

Prizes:	1st	2nd	3rd
	\$20	\$15	\$10
14 and under:	\$20	\$15	\$10

CLASS H – Hobbies

Superintendent: Paulette Heft

Email: threeakps@yahoo.com

Registration & Entries to arrive Thursday, August 22, 2024

NOTES:

- The Danish System of judging is used whereby each entry is judged on its own merit.
- The number of entries per exhibitor will be at the discretion of the Superintendent.
- **Articles previously exhibited at the Chester Fair will not be accepted.**
- Any entry, which requires hanging, must arrive ready to hang.
- **Exhibits cannot be removed until 6:00 p.m. Sunday.**
- Any exhibit must have been made by the person exhibiting it after September 1, 2023.

Basketry
 Ceramics
 Calligraphy
 Drawing: Pen and Ink
 Pencil Sketch
 Pastels
 Fabric: Tie Dye
 Stencil
 Fabric Painting
 Holiday Decorations
 Jewelry
 Leather Work
 Macramé
 Metal Work

Models
 Wood: Kit
 Original
 Painting: Watercolor
 Oil
 Acrylic
 Papercraft: Original stamped card
 Original Christmas card
 Miscellaneous papercraft
 Pottery
 Scrapbook
 Miscellaneous

CLASS H-1 Arts and Crafts

CLASS H-2 Collections

Any collection i.e. dolls, figurines, keys, shells, snow globes, tacky souvenir plates, etc.

Cases will be assigned on a first come first served basis.

Superintendents reserve the right to adjust display to accommodate all exhibitors.

CLASS H-3 – Clothing/Textiles/Needlework (Junior Only)

Any hand sewn or machine sewn article quilts, toys, samplers, etc.

Class H Senior Dept. is open to anyone 16 years of age or older

Senior Prizes:	1st	2nd	3rd
	\$ 4	\$3	\$2

Class H Junior Dept. is open to any child under 16 years of age
(Juniors must list age on registration form)

Junior Prizes:	1st	2nd	3rd
	\$3	\$2	\$1

Judges Award and Best of Show rosettes will be awarded by judges in both Junior and Senior Depts. Superintendent Award Rosette to be awarded by Superintendent in both Junior and Senior Depts. Age 4 and under receive participation ribbons only.

<p align="center">ECO YOUTH ART AWARD 2024 Theme: <i>Mosaic</i> Create a work of art using 75% recycled materials. Art should be able to be hung on a wall or free standing with no additional support needed. Special Award given by Jane Marsh in memory of her parents, E. Lea Marsh and Sylvia Marsh...\$100.00</p>

CLASS H-4 – Club Entries (Juniors only)

All Youth Organizations are welcome. These exhibits should teach some lesson, or show the value of some better practice in agriculture homemaking, nature, handicraft, etc. **Space will be provided if Superintendent is notified at least 3 days before the fair.**

Prizes:	1st	2nd	3rd
	\$5	\$3	\$2

SPECIAL CHESTER HISTORICAL SOCIETY AWARD

Any entry related to history, Chester or otherwise, will be eligible to win a \$25 award sponsored by The Chester Historical Society, Inc. This could be artwork, collection, etc. Two awards may be given, as well as Rosettes.

CLASS I – Floriculture

Superintendent: Evelyn McKenna, Telephone 860-575-3461

Assistant Superintendent: Annie Burton, Telephone 860-526-3218

Also: Members of the Chester Garden Club

Registration & Entries to arrive Thursday, August 22, 2024

NOTES (*Read Horticulture General Comments*):

- The name and variety of each specimen should be on the entry card
- Entries will be judged for straight stems, clean foliage and fresh blooms
- Entries should be clean and free of insects and disease
- Containers are not the responsibility of the Fair Association.
- **Paper containers are unacceptable.**
- Exhibitors allowed only one (1) entry in each category
- Exhibits cannot be removed until 6:00 p.m. Sunday
- All material in Class I-1, Class I-2 and Class I-5, Junior specimens, must have been grown by or in the possession of the exhibitor at least 3 months prior to date of the Fair.
- For arrangements in Class 1-3, Class 1-4 and Class 1-5B, plants on the following lists are prohibited:
 - Connecticut Invasive Plant List: <http://cipwg.uconn.edu/wp-content/uploads/sites/244/2014/12/CT-Invasive-Plant-List-2014Scientific-Name.pdf>

- Endangered, threatened and special concern plants in CT: http://www.ct.gov/deep/cwp/view.asp?a=2702&q=323482&deepNav_GID=1628
- One Best of Show Rosette will be awarded in Classes I-1, I-2, and I-3, and one in each group of Class I-5 Arrangements.
- One Superintendent Rosette awarded in Class I-3, I-4, I-5 (combined)

THE CHESTER GARDEN CLUB WILL BE GIVING A \$20 CHOICE AWARD TO THEIR FAVORITE FLOWER ARRANGEMENT.

CLASS I-1

A - Houseplants (No Annuals)

Prizes: 1st 2nd 3rd
\$3 \$2 \$1

African Violets	Hanging Foliage
Bonsai	Hanging Flowering (must be in flower)
Cactus	Orchids
Flowering (must be in flower)	Succulent
Foliage	Any other variety (list variety)

B - Summer Hanging Plants (Annuals)

Foliage (one variety per container)
 Flowering (one variety per container)
 Mixed Container (three or more different plants)

Tip: For best results, condition your flowers before arranging them. Cut the stem diagonally with a sharp knife and put them into lukewarm water immediately. Harvest the flowers in the morning or evening and give them a day to regain strength prior to arranging them.

CLASS I-2 Specimens: One Flower

Blooms should be disbudded, but do not remove foliage.

Prizes: 1st 2nd 3rd
\$ 3 \$2 \$1

Ageratum	Cosmos	Marigold
Aster	Dahlia	Monarda
Bachelor Button	(Small—less than 4")	Nasturtium
Begonia	(Large—4" to 8")	Phlox
Buddleia	(Giant—over 8")	Petunias
Calundula	Echinacea	Roses
Chrysanthemum	Gladiolus	Rose (Miniature)
(Pompom) (Large)	Hydrangea	Rudbeckia
Cleome	Lily	Salvia
Cockscomb		

Sedum
Snapdragon
Strawflower
Sunflower on a stem

Verbena
Zinnia
(Small—up to 3")
(Medium—3" to 4")
(Large—4" and up)

Any Other Variety (List
name of flower)

CLASS I-3 – Arrangements – 2024

This year's arrangements are inspired by celebrations around the world.

Prizes: 1st 2nd 3rd
\$8 \$5 \$3

Adult Categories:

1. "Dia de Los Muertos – Mexico": Create a brightly colored arrangement. Accessories encouraged.
2. "Koningstag – The Netherlands": Design an arrangement featuring all orange flowers.
3. "Midsummer – Sweden": Create an arrangement using seven different flower and greens "for good luck".
4. "Chinese New Year – China": Arrange your flowers in the shape of a fan with all the flowers viewed from one side of the arrangement.
5. "Oban Festival – Japan": Construct your arrangement in a lantern.
6. "Oktoberfest – Germany": Use autumn-colored flowers to create an arrangement in a beer stein.

CLASS I-4 Floriculture Feature – "Mardi Gras"

Laisses les bons temps rouler! Create a vibrant arrangement. Feel free to use parade-inspired accessories. The space to be filled is 22" x 22".

Three cash prizes and rosettes will be awarded:

Prizes: 1st 2nd 3rd
\$15 \$13 \$10

A listing of flowers and materials used must accompany arrangement.

**Special Award given by Jane Marsh
in memory of her parents, E. Lea
Marsh and Sylvia Marsh for Best of
Show in Arrangement Categories to
be distributed as follows:**

Class I-4 1st Place \$50

2nd Place \$40

3rd Place \$30

Class I-3 Six awards of \$20 each

Class I-5 One award of \$10

Class I-5 – 2024 Junior Division

PLEASE PUT AGE ON YOUR ENTRY CARD

A. Single Flower Specimens - up to age 14.

We ask that the specimens are grown by the exhibitor

Prizes:	1st	2nd	3rd
	\$3	\$2	\$1

Marigold, Sunflower, Zinnia, Any other variety

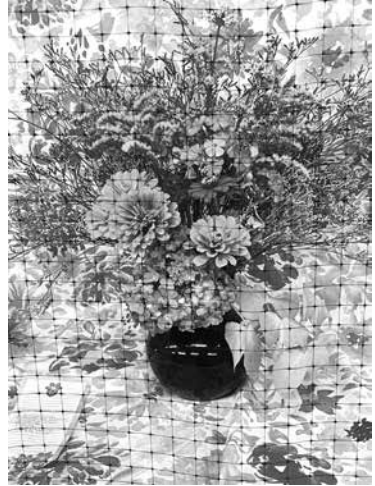
B. Arrangements – One Best of Show Rosette for each age group. List flowers and materials used. We ask that the exhibit be made by the exhibitor.

Prizes:	1st	2nd	3rd
	\$5	\$3	\$2

Up to age 14

Up to age 14

1. “Fourth of July – USA”: Create an arrangement using red and white flowers in a blue container.
2. “La Tomatina – Spain”: Create an arrangement in a tomato product can.



CLASS J – Canned Goods and Farm Products

Superintendent: Cathy Malcarne

Mail pre-registration forms to Cathy Malcarne, 108 Bahr Rd., Deep River CT 06417

Telephone: 526-9821

Registration & Entries to arrive Thursday, August 22, 2024

Any exhibit must have been made by the person exhibiting it since August 31, 2023. **Date and label the contents.**

All entries will be judged on visual quality of the contents, choice of jar, and neatness of packing. Only jars for collections may be decorated.

All canned fruits, vegetables, etc. must be in standard quart or pint jars. Jellies must be in standard sealed glasses. (No cloth or fancy covers on canned goods except in collections.)

Any worthy entry other than those listed may be awarded premiums at the discretion of the judges.

Canned Goods

Rosette for Best in Senior Division - **Jars will be opened for judging.**

Prizes: 1st 2nd 3rd
 \$ 4 \$3 \$2

Fruits, Catsup, Chili, etc.

Vegetables, Jams and Conserves

Pickle, Oils, Vinegars, etc.

Collections

Collections will not be opened

Prizes: 1st 2nd 3rd
 \$8 \$6 \$4

Canned Fruit (not less than 6 varieties)

Pickles (not less than 6 varieties)

Jams and Conserves (not less than
6 varieties)

Vegetables (not less than 6 varieties)

Jellies (not less than 6 varieties)

Oils and Vinegars (not less than 6
varieties)

BEST DOZEN EGGS IN EGG CARTON. Eggs to be judged for uniformity of size, shape, and color.

Prizes: 1st 2nd 3rd
 \$4 \$3 \$2

Farm Products

Prizes: 1st 2nd 3rd
 \$4 \$3 \$2

Maple Syrup

Comb Honey

Strained Honey - Light

Strained Honey - Dark

JUNIOR DIVISION – Canned Goods and Farm Products

Up to and including 17 years old

Rosette for Best in Junior Division

Prizes: 1st 2nd 3rd
 \$4 \$3 \$2

*Canned Goods, any variety

*Jellies, Jams or Conserves

****Jars will be opened for judging***

Collection - Canned Goods (3 max.)

Collection - Jelly, Jam or Conserve (3 max.)

CLASS K – Cookery

Superintendent: Michele St.Marie

Telephone: 860-685-1148 gomstmarie1@gmail.com

Individuals who have won previously should not submit the same recipe. One entry per person in each category. Limit to 4 entries per person. No prepared mixes may be used.

Registration & Entries to arrive Thursday, August 22, 2024

Rosettes for:

Superintendent Award • Judges Award • Best of Show Award

SENIOR COOKING ages 15 and over

Prizes: 1st 2nd 3rd
\$4 \$3 \$2

- | | |
|-------------------------------------|-------------------------|
| 1. Pie - Any Variety | 6. Quick Breads |
| 2. Cookies Any Variety (Plate of 6) | 7. Yeast Breads |
| 3. Cake - Any Variety | 8. Muffins - Plate of 6 |
| 4. Decorated Cake | 9. Rolls, Plate of 6 |
| 5. Bars, any kind, Plate of 6 | |

Judging will be based on appearance, flavor and texture.

Peach Pie Baking Contest

Just in time for peach season! Make us your best peach pie and enter on a disposable dish. Contestants must provide recipe on 3x5 index card.

Judging criteria: Overall Appearance 40; Flavor 40; Crust 10; Texture 10

Special Award given by Jane Marsh in memory of her parents, E. Lea Marsh and Sylvia Marsh ... \$200

JUNIOR COOKERY ages 7 to 15, as of July 1st

Prizes: 1st 2nd 3rd
\$3 \$2 \$1

- | | |
|------------------------------------------|-----------------------------------|
| 1. Plate of Three Baking Powder Biscuits | 6. Cake, Any Variety |
| 2. Plate of Three Muffins | 7. Loaf of Quick Bread or Cake |
| 3. 10" Pie, any kind | 8. Plate of Three Dropped Cookies |
| 4. Plate of Three Rolled Cookies | 9. Candy, Six Pieces |
| 5. Decorated Cake | 10. Brownies, Plate of 3 |

King Arthur Flour Baking Contests

Open to adults ages 15 and up

King Arthur Senior Baking Contest COCONUT CAKE



Please enter on a disposable plate.

Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when he/she submits the entry.

Adult Prizes:

- First place \$75 gift card
- Second place \$50 gift card
- Third place \$25 gift card

INGREDIENTS

¾ pound (3 sticks) unsalted butter, at room temperature, plus more for greasing the pans
2 cups sugar
5 extra-large eggs, at room temperature
1½ teaspoons pure vanilla extract
1½ teaspoons pure almond extract
3 cups King Arthur Unbleached All-Purpose Flour, plus more for dusting the pans
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon kosher salt
1 cup milk
4 ounces sweetened shredded coconut

For the frosting:

1 pound cream cheese, at room temperature
½ pound (2 sticks) unsalted butter, at room temperature
¾ teaspoon pure vanilla extract
¼ teaspoon pure almond extract
1 pound confectioners' sugar, sifted
6 ounces sweetened shredded coconut

INSTRUCTIONS

Preheat the oven to 350 degrees. Grease two 9-inch round cake pans; then line them with parchment paper. Grease them again and dust lightly with flour.

In the bowl of an electric mixer fitted with a paddle attachment, cream the butter and sugar on medium-high speed for 3 to 5 minutes until light yellow and fluffy. Crack the eggs into a small bowl. With the mixer on medium speed, add the eggs one at a time, scraping down the bowl once during mixing. Add the vanilla and almond extracts and mix well. The mixture might look curdled; don't be concerned.

In a separate bowl, sift together the flour, baking powder, baking soda and salt. With the mixer on low speed, alternately add the dry ingredients and the milk to the batter in three parts, beginning and ending with dry ingredients. Mix until *just* combined. Fold in the 4 ounces of coconut with a rubber spatula.

Pour the batter evenly into the 2 pans and smooth the top with a knife. Bake in the center of the oven for 45 to 55 minutes, until the tops are browned, and a cake tester comes out clean. Cool on a baking rack for 30 minutes; then turn the cakes out onto a baking rack to finish cooling.

For the frosting, in the bowl of an electric mixer fitted with a paddle attachment, combine the cream cheese, butter, vanilla and almond extracts on low speed. Add the confectioner's sugar and mix until just smooth (don't whip!).

To assemble, place one layer on a flat, disposable serving plate, top side down, and spread with frosting. Place the second layer on top, top side up, and frost the top and sides. To decorate the cake, sprinkle the top with coconut and lightly press more coconut onto the sides. Serve at room temperature.



King Arthur Youth Baking Contest

Lemon Bars

Makes 12 squares

Open to Juniors ages 7 to 15

Please enter 3 bars on a disposable plate.

Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when they submit the entry.



Youth Prizes:

- First place \$40 gift card
- Second place \$25 gift card
- Third place King Arthur Tote Bag

INGREDIENTS

For the Crust:

- 1/2 pound unsalted butter at room temperature
- 1/2 cup granulated sugar
- 2 cups King Arthur Unbleached All-Purpose Flour
- 1/8 teaspoon kosher salt

For the Filling:

- 6 extra-large eggs at room temperature
- 3 cups granulated sugar
- 2 tablespoons grated lemon zest (4 to 6 lemons)
- 1 cup freshly squeezed lemon juice
- 1 cup King Arthur Unbleached All-Purpose Flour
- Confectioners' sugar, for dusting

INSTRUCTIONS

Preheat the oven to 350 degrees.

For the crust, cream the butter and sugar until lighter in color in the bowl of an electric mixer fitted with the paddle attachment. Combine the flour and salt and, with the mixer on low, add to the butter and sugar until just mixed. Dump the dough onto a well-floured board and gather into a ball. Flatten the dough with floured hands and press it into a 9 x 13 x 2-inch baking pan, building up a 1/2-inch edge on all sides. Chill.

Bake the crust for 15 to 20 minutes, until very lightly browned. Let cool on a wire rack. Leave the oven on.

For the filling, whisk together the eggs, sugar, lemon zest, lemon juice, and flour. Pour over the crust and bake for 30 to 35 minutes until the filling is set. Let cool to room temperature. Cut into squares and dust with confectioners' sugar.

CLASS L - Needlework

Superintendent: Beth Hartke

Assistant Superintendent: June Major

Email: tchrkn@gmail.com

Registration & Entries to arrive Thursday, August 22, 2024

All items should be clean and in like new condition. Articles entered in this class must be listed in one of the following groups. No article may compete in more than one group. If the article recently was in this class, it should not be reentered. Judging on Danish System. The Danish system of judging is used whereby each entry is judged on its own merit.

Juniors Division: Age 16-19

Senior Division Age 20 and over

Prizes: 1st 2nd 3rd
 \$5 \$3 \$2

Superintendents Award and Judges Rosettes will be awarded – \$15.00 premium

GROUP I –Knitted or Crocheted Work, plain and patterned

Afghan	Sweaters
Hats	Mittens

GROUP II – Sewing

Dresses	Pants
Adult	Costume
Children	Rugs
2 Piece Suit	Jacket

GROUP III

Counted Cross Stitch – Original Design	Counted Cross Stitch – Kit
Needlepoint – Original Design	Needlepoint – Kit
Crewel – Original	Crewel Embroidery – Kit
Embroidery	

**Special Needlework Award given by Jane Marsh
in Memory of her parents, E.Lea Marsh and Sylvia Marsh**

Needlepoint/Cross Stitch: Original Design:	\$75
Sewing:	\$50
Crochet only (no Afghans):	\$25

GROUP IV – Hooked Articles

Rugs - Original Design
Pillows - Original Design
Pillows - Kit

Wall Hangings - Original Design
Rugs - Kit
Wall Hanging - Original Design

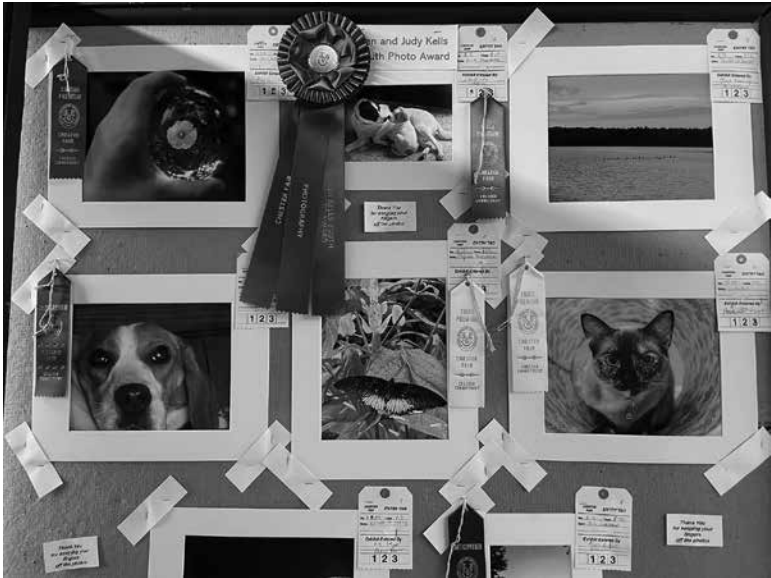
GROUP V – Quilts

Hand Appliquéd
Machine Appliquéd

Hand Pieced
Machine Pieced

GROUP VI – Miscellaneous/Combination Items

Miscellaneous-Combinations Items



CLASS P – Photography

Superintendent: Ray Oakes oakeshome@sbcglobal.net
(For State Photo Contest, visit www.CTAGFairs.org)

CONTEST CATEGORIES

Division I – Salon

P1 - Salon

For expert amateurs and semi-professionals. Entrants in this division may enter 5 photographs of any subject. Division I entrants cannot enter any other division.

Division II- Enthusiasts

For any amateur photographer

P2 - Black and White

P3 - Birds

P4 - Pets

P5 - People

P6 - Wildlife(excluding birds)

P7 - General Interest

P8 - Flowers

P9 - Landscapes and Seascapes

P10 - 2024 Theme- WEATHER

P11 -Fair Photos

Division III- Youth

P12 - Ages up to 12

P13 - Ages 13-16

Category Prizes: 1st-\$12 & ribbon; 2nd-\$7 & ribbon; 3rd-\$5 & ribbon

Exhibit Prizes: Best of Show: \$25 + rosette.

Prizes will be distributed by the Photo Superintendent in the Exhibit Area at the close of the Fair. The Superintendent may limit awards in categories with less than 10 entries.

Special Sponsor Awards:

Achievement Award - \$25 & rosette. Awarded by **Joseph's Photography of Chester**

Ken Kells Youth Photo Award - \$25 & Rosette.

IMPORTANT: Pre-registration is strongly encouraged. Print a registration sheet from the quick link on the Fair website www.chesterfair.org. Complete the form and email to oakeshome@sbcglobal.net or mail to Ray Oakes, 23 Jones Lane, Deep River, CT 06417. All pre-registrations received by August 12th will be mailed entry tags to facilitate the registration process.

CONTEST RULES

GENERAL

1. Entries are judged on interest, impact, composition and technical skills.
2. No professional photographers may enter. For professional definition see Fair Rules and Regulations, #20.
3. Photo entries must have been taken within the last year.
4. The photographer's name, phone number, contest category and photo title must appear on the back of each entry.
5. **All entries must be matted.** Frames and glass mounts are not allowed.
6. The superintendent may limit awards in categories with less than 10 entries.

ADULTS

1. Minimum entry **image size** is 5"x 7".
2. Maximum entry **size with mat** is 18"x 24" Any matted photograph **exceeding** 18"x 24" will not be accepted.
3. Division I- Maximum of 5 prints may be entered per adult photographer.
4. Division II- Maximum of 10 prints may be entered per adult photographer, maximum of 2 prints per category.

YOUTH

1. Minimum entry image **size with mat** is 5"x7".
2. Maximum entry image **size with mat** is 16"x20"
3. Division III- Maximum of 4 prints may be entered per youth photographer in P12(ages up to 12) or P13(ages 13-16)
4. If a youth aged photographer chooses to be judged in an adult category, use the rules and categories for adults, not P12 or P13.

REGISTRATION

1. **Pre-registration is strongly encouraged.** Print a registration sheet from chesterfair.org, then mail a completed form to Ray Oakes, 23 Jones Lane, Deep River, CT 06417 or email oakeshome@sbcglobal.net. Entrants pre-registering by August 12th will be mailed entry tags to facilitate the registration process.
2. All photo entries must be delivered and registered at the Fairgrounds on Thursday, August 22, 2024. Registration will be held from 6-8:30 p.m.
3. If personal registration is not possible on August 22, call 860-526-3650 to make arrangements for prior delivery.

ENTRY PICK UP

1. All entries are considered part of the exhibit and may not be picked up until the close of the Fair on Sunday evening.
2. If unable to pick up entries on Sunday evening, the photographer is responsible to make other arrangements with the Superintendent. All unclaimed entries will be discarded in seven days.

CLASS Q – Antique Tractor Pull

FRIDAY AND SATURDAY NIGHTS

SAFETY RULES AND ELIGIBILITY

Fair admission is only given to 1 driver and 1 crew member. (16 and 17 year old operators may participate but MUST be accompanied by a parent to be eligible.)

1. Operators must be 18 years of age.
2. Consumption of alcohol or illegal drugs is strictly prohibited. Any driver or helper found to be in violation of this rule while participating at an event will be disqualified.
3. **Owners, operators and tractors are entered at their own risk. Only one person, the operator of the tractor is to be on the tractor when it is in motion on the track or anywhere else on the fairgrounds. Absolutely no riders are permitted at any time.**
4. **Friday rule change: 3.5 mph for uncut tires; 6 mph classes will allow full cut tires. Uncut tires can run in cut tire classes, but cut tires can not run in uncut classes.**
5. Hitch height may be no greater than 20 inches from the ground with a 3.75x3 inch opening. All tractors must have wheelie bars 10" from ground.
6. Tractor must have a functioning governor at all times as determined by a ten second wide open no load test.
7. All tractors must be registered and weighed within one hour after the event start time.
8. Every tractor with driver must be weighed at time of registration.
9. Limit one tractor and one driver per weight class.
10. Driver must remain seated while pulling.
11. There must be a minimum of 2 tractors per class in order for that class to be run.
12. Two hooks will be standard, except on Friday's competition. However, under time constraint only one hook will be allowed. This will be announced at the start of the event.
13. No jerking the chain (for your safety) and please no digging holes (it takes time to fill.)
14. Every tractor must be weighed with the driver on board immediately following that tractor's final pull of the class. At this time, if the tractor is found to be overweight, the tractor will be disqualified from that class.
15. Hitch height is measured at final weigh in. If a tractor is found to be in violation of this rule, the tractor will be disqualified from that class.
16. Hook-up man is not to approach tractor until driver has tractor in neutral and has raised his hands.

17. Tractor tires must remain within boundaries of the track. If the boundaries are exceeded as determined by the pit crew, the measurement will be taken at the cross of the line. No second hook will be allowed at this point.
18. Driver order will be assigned prior to the start of the class. All drivers must abide by this order. If a driver pulls out of order, that pull will not count and the driver must pull again in the correct order. The only exception to this rule is a legitimate mechanical breakdown. To be determined by the pit boss.
19. **Each class enters and leaves the ring together as a group!** Tractors must return to their assigned spots in the staging area after pulling during the class in which they are entered until all tractors are finished pulling in that class. Only tractors in such class are allowed in the ring. Others will wait in a designated staging area!!!
20. After any partial pull of more than one foot, the boat will be pulled in the same direction to the end of the track by a pull back tractor. Therefore each tractor will be pulling in the opposite direction.
21. Track will be groomed between classes only.
22. The track official or event organizer will make all final judgment calls.
23. **Any unsportsmanlike conduct will result in immediate ejection from the fairgrounds. Decisions made in this regard by Fair Directors are FINAL!**

Classes: Tractor Weights include the driver

Note: Friday night classes are 3.5 mph and 6 mph each weight

- Friday: 3000 lbs. and under
- 3500 lbs. and under
- 4000 lbs. and under
- 4500 lbs. and under
- 5000 lbs. and under
- 5500 lbs. and under
- 6000 lbs. and under
- 6500 lbs. and under
- Saturday: 2500 lbs. and under
- 3500 lbs. and under
- 4500 lbs. and under
- 5500 lbs. and under
- 6500 lbs. and under
- 7500 lbs. and under
- 8500 lbs. and under

RULES AND REGULATIONS

Fairgoers enter at their own risk. Special attention on the part of the attending exhibitors is called to all rules given below. It is the endeavor of the Fair Society to keep dishonest or questionable devices off the Fair Grounds. Please cooperate with the Directors by reporting the presence of any such device to the Fair Officials.

Not Responsible for typographical errors.

1. Competition at the fair will be open to all persons upon the purchase of an admission ticket or upon application to the Secretary.
2. The Superintendent will receive entries for Classes: E, F, G, H, I, J, K, L, and P only on Thursday, the 22nd, 6:00 p.m. - 8:30 p.m., only animals on Friday the 23rd, 6:00 p.m. - 9:00 p.m. at the Fair Grounds. No entries will be accepted Saturday morning. All entries must be listed on the entry blanks furnished by the Society. Entries coming by mail must be in the Superintendent's hands before 6:00 p.m. on Wednesday before the fair. Early entries help to avoid the last minute rush.
3. **ALL LIVESTOCK ENTRIES MUST BE MAILED TO CHESTER FAIR P.O. BOX 646 CHESTER, CT 06412 POSTMARKED AFTER JULY 15TH, 2024.**
4. All animals, except Drawing Contests, must be within the Fair Grounds by 9:00 p.m. Friday. **Classes E, F, G, H, I, J, K L and P will be accepted at the fair grounds.**
5. All Articles and Animals must be owned by the exhibitor. When there is no competition the withholding of premiums will be at the discretion of the Judges.
6. All Animals and Poultry entered for competition must have been owned by the person entering them on or before August 1, 2024. **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 and poultry must have permanent identification (ear tag, tattoo, leg band, microchip plus a reader or EIA certificate). Recently imported animals must have met the health and testing requirements for entry into Connecticut. No herd or flock under quarantine order shall move or be exhibited.
7. All animals and poultry entered at fairs and shows must be in good health and in proper physical condition and will be examined at the exhibition by the barn superintendent. Evidence of poor condition or infectious or contagious disease or failure to produce the necessary documents for health certification, vaccination or testing will result in ejection. The Connecticut Department of Agriculture Livestock Inspector's decision is final.
8. Any member of a committee who shall own or have an interest in any article submitted for decision of said committee shall withdraw from such committee.
9. Should any person enter an animal in any other name than that of its bona fide owner, the person making such an entry shall not be allowed a premium, should one be reported by the Judges.
10. All exhibits shall be under the control and direction of the Association but

solely at the risk of the exhibitor. The Association will not be responsible for damage, injury, loss or theft of or to any exhibit, irrespective of the cause of such damage, injury, loss or theft. Each exhibitor will be solely responsible for any loss, injury or damage done to, occasioned by or arising from, any animal or articles exhibited by him, and shall, indemnify the Association against all legal or other proceedings in regard thereto.

11. Any exhibitor may appeal from the decision of the Judges to the Board of Directors within one week following the close of the fair.
12. **If the receipts are not sufficient to pay the premiums they shall be subject to a pro rata reduction.**
13. It shall be the duty of the superintendents of the several classes to arrange the exhibits so that all articles or animals of the same grade or kind shall be placed together as much as possible, and also to see that all articles or animals in their respective classes are viewed by the Judges.
14. No person shall be entitled to a premium unless complying with the quantity specified in the several classes. It shall be the duty of the superintendent to see that this rule is enforced. Variety must be stated on each exhibit or it will be disqualified.
15. Collection exhibits cannot compete for single premiums, nor can single exhibits compete for collection premiums unless otherwise specified.
NOTE: Goats, cattle and sheep are exempted from this rule and may compete as a herd and also as individuals.
16. All owners of registered stock must produce their certificate of registration before the Judge passes on the entry.
17. **Premiums will not be paid** on dairy and beef removed from the exhibition before 4:30 p.m. Sheep, Goats, and Swine before 5:00 p.m. Rabbits and Poultry before 5:30 p.m. or articles removed before 6:00 p.m. Sunday, unless such removal has the special approval of the President or Superintendent. No vehicles on the grounds before 7 p.m. on Sunday.
18. **Premiums will be paid only between 6:00 and 7:00 p.m. on Sunday evening. No premiums will be mailed.**
19. In the event that a class is not held, the Superintendent has the right to distribute premiums at his/her discretion.
20. Professionals in Photography, Bakery, Arts, Crafts, Needlework, Vegetables and Floriculture cannot exhibit in the division that provides their primary source of income.
21. **Only animals registered and exhibited at the fair will be permitted on the grounds.**
22. Age for Senior Citizen discount is 65.
23. Emergency Order concerning Rabies can be found on the website.

NO PETS ALLOWED.

No Entry Fees Are Charged Unless Otherwise Noted

Exhibitors are encouraged to email or mail their entry lists as early as possible. By doing so, exhibitors will not have to wait for their entry tags at the fair grounds on Thursday night.

This will make it much easier for everyone concerned

ENTRY BLANKS ON PAGES 49, 50 and 51

www.chesterfair.org

Early Registration of entries eliminates waiting when arriving at the fairgrounds.

ATTENTION!

Please read the following instructions before completing entry form.

Articles may be entered on plain paper if additional forms are necessary.

List classes separately indicating Junior or Senior Division.

Send entry forms to the following superintendents:

Class A-1: Cattle, Dairy and Class A-2: Cattle, Beef	Beth DeRosa Linsley Chester Fair P.O. Box 646 Chester, CT 06412
Class C-1 Sheep	Alison Trojanowski Chester Fair P.O. Box 646 Chester, CT 06412
Class C2: Goats	Ashley Best, Bradley Domkowski Chester Fair P.O. Box 646 Chester, CT 06412
C-3: Swine	Ashley Trojanowski Chester Fair P.O. Box 646 Chester, CT 06412
Class D-1: Poultry	Jake Cook Chester Fair P.O. Box 646 Chester, CT 06412
Class D-2: Rabbits	Trudy McClure Chester Fair P.O. Box 646 Chester, CT 06412
Class E, F, G: Pomology, Vegetable Arrangements and Vegetables	Sarah Pike 35 Hoop Pole Hill Rd., Chester, CT 06412
Class H: Hobbies	Paulette Heft 22 Butter Jones Rd., Chester, CT 06412
Class I: Floriculture	Annie Burton 16 Dock Road, Chester, CT 06412
Class J: Canned Goods	Cathy Malcarne 108 Bahr Road, Deep River, CT 06417
Class K: Cookery	Michele St. Marie 2 Wickapecko Dr., Ocean, NJ 07712
Class L: Needlework	Beth Hartke 56 Landing Rd, Higganum, CT 06441
Class N: Now part of Class H above	
Class P: Photography	Ray Oakes 23 Jones Lane, Deep River, CT 06417

Registration entry tags for Classes E, F, G, H, I, J, K, and P are available from the superintendent of those divisions in their respective buildings on Thursday, August 22nd, 6:00–8:30 p.m.

Dairy and Beef may be removed after 4:30 p.m., Sheep, Goats, Swine 5:00 p.m., Rabbits and Poultry after 5:30 p.m. Sunday. All other exhibit articles CANNOT BE REMOVED BEFORE 6:00 p.m. NO vehicles on grounds before 7 p.m.

BOARD OF DIRECTORS

President..... Timothy Comstock
 Executive Vice President..... Linda Zanelli
 2nd Vice President..... Michelle St. Marie
 Secretary..... Ashley Ivanac
 Treasurer..... Charlene Janecek
 Asst. Treasurer..... Rob Miceli

Jeff Carlson	Nancy McGee	Edith Rochette
Shirley Hayward	Sarah Pike	Gary Stevens
Cathy Malcarne	Hedwig Porto	Walter Zanelli
	Kim Price	

Honorary Directors

Brian Buckley	Skip Hubbard	Ellen Squier
Anne Burton	Linda Jones	Eileen Steinfeldt
John Dube	Jenny Kitsen	Chuck Surgalis
Josh Hoadley	Ruth Naples	

Fair Superintendents

Antiques..... Claudia Epright, Julie Nash, Gary Nash	Goats..... Ashley Best, Bradley Domkowski
Beverages..... Lou Desjardins	Grounds & Buildings..... Jeff Carlson
Canned Goods & Dairy Products..... Cathy Malcarne	Hobbies..... Paulette Heft
Children's Entertainment... Michelle St. Marie, Nancy McGee	Livestock Pulls..... Marc D'Orvilliers
Concessions..... Amber Newcomer, Rob Miceli, Michelle St. Marie	Needlework..... Beth Hartke, June Major
Cookery..... Michelle St. Marie	Photography..... Ray Oakes
Dairy Cattle & Beef... Beth DeRosa Linsley, Nancy Groves	Pomology & Horticulture..... Sarah Pike
Electrician..... Bob Burton	Poultry..... Jake Cook, Hedwig Porto
Main Stage	Publicity..... Linda Zanelli
Entertainment..... Michelle St. Marie	Rabbits..... Trudy McClure
Fair Book..... Nancy McGee, Kim Price	Ribbons, Trophies & Premiums..... Laurie Hurlbert
Financial/Legal..... Gary Stevens	Sheep..... Allison Trojanowski
Floriculture..... Annie Burton, Evelyn McKenna	Souvenirs..... Amber Bosco
Gates/Tickets..... Nina Sulinski	Swine..... Allison Trojanowski
	Tractors..... Joe Calamari



The 2024 Chester Fair
P.O. Box 646
Chester, CT 06412

