



Good Luck to all Fair Participants!



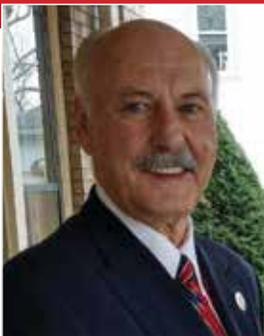
TUSCARAWAS COUNTY REPUBLICAN PARTY

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**General Election
November 5, 2019**

STATE LEVEL REPRESENTATION



Brett Hillyer
State Representative



Doug Wills
State Central
Committee Chairman

COUNTY COMMISSIONERS



Al Landis



Joe Sciaretti

Paid for by The Tuscarawas County Republican Party
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Congratulations to the Agricultural Society on their 169th Annual Fair!

VISIT OUR BOOTH UNDER THE GRANDSTAND.

Thank You!



Small Animal Committee



Market Livestock



Jr Fair Dairy Products Sale



...to all of our Junior Fair Sale buyers!



**SENIOR FAIR
BAKED GOODS DEPARTMENT**



DEPARTMENT 9



Jacquie Peters
Superintendent
Tyrone Brannon
Sue Kimble
Assistants

JUDGING: Sunday, September 15 at 6 p.m.

Check-In: Sunday, September 15, 12 p.m. - 5 p.m.

Release: After judging

Entry Deadline: August 9, 2019

1. Contestants must be residents of Tuscarawas County.
2. All entries brought for judging must be on disposable plates except for pies.
3. Premiums will be paid only on baked goods listed. Others will not be considered by the judge. The judge shall refuse to award a premium on any product not deemed worthy, whether or not there is competition.
4. The scoring of the product will be based upon: General appearance, color, shape, size, and surface, internal characteristics, lightness, moisture, palatability, and flavor.
5. On the day of judging the remaining cake, bread and pie should be picked up by the exhibitor. The exception to this will be decorated cakes, Best of Show cake and pie, and candy items that are plates of four.
6. Past Best of Show winners must use a different recipe.
7. Items CAN NOT be dropped off at the Fair board office. Any item(s) left at the office will NOT be entered or displayed.
8. Items must fit into the category. "Other" categories will not be created. Any suggestions for future categories are greatly appreciated.
9. Ribbons will be given to 1st, 2nd and 3rd places.

CLASS 1 – LAYER CAKES

PREMIUMS: \$4-\$3-\$2

ARTICLE DESIGNATION

1. White, plain batter
2. Chocolate, plain batter
6. All Other Layer cakes

CLASS 2 – SPONGE CAKES

PREMIUMS: \$4-\$3-\$2

ARTICLE DESIGNATION

6. Angel Food (not iced)
8. All other sponge cakes

CLASS 3 – CUP CAKES

Plate of 4 iced

PREMIUMS: \$3-\$2-\$1

ARTICLE DESIGNATION

8. Yellow
9. Chocolate
10. White
11. Decorated Cup Cakes

CLASS 4 – QUICK BREADS

PREMIUMS: \$3-\$2-\$1

ARTICLE DESIGNATION

12. Nut Bread (nuts only)
13. Nut & Fruit Bread
14. Coffee Cake
15. Corn Muffins, plate of 4
16. Other Muffins, plate of 4
17. Zucchini Bread

CLASS 5 – YEAST BREAD & ROLLS

PREMIUMS: \$3-\$2-\$1

ARTICLE DESIGNATION

18. White
19. Brown
20. Coffee Cake
21. Yeast Rolls, plate of 4
22. Sweet Rolls, plate of 4
23. Other

CLASS 6 – COOKIES

Plate of 4

PREMIUMS: \$3-\$2-\$1

ARTICLE DESIGNATION

23. Refrigerator
24. Rolled (cut-out)
25. Dropped
26. Bar
27. Formed Cookies
28. Decorated

CLASS 7 – BROWNIES

Plate of 4

PREMIUMS: \$3-\$2-\$1

29. Plain
30. With Other (nuts, raisins, etc.)
31. Iced

CLASS 8 – HOME DECORATED CAKES

PREMIUMS: \$10-\$8-\$6

Not to exceed 12 inches in overall height except #34 or not over 10 x 18 loaf pan. Must be real cakes. Dummy cakes will not be judged.

7. Fondant
8. Non Fondant

CLASS 9 – PROFESSIONAL ONLY DECORATED CAKES

PREMIUMS: \$10-\$8-\$6

This division is for those who sell cakes on a regular basis, teach cake decorating or work in a bakery.

7. Fondant
8. Non Fondant

CLASS 10 – CANDY

Plate of 4

PREMIUMS \$4-\$3-\$2

1. Chocolate Fudge
2. Peanut Butter Fudge
3. Peanut Brittle
4. Caramels
8. Peanut Clusters
9. All other candy



PIE DAY AT THE FAIR

JUDGING: Sunday, September 15 at 6 p.m.

Check-In: Sunday, Sept. 15, 12 p.m. - 5 p.m.
Release: After judging

Entry Deadline:
August 9, 2019

CLASS 11 – WOMEN – PIES

PREMIUMS: \$4-\$3-\$2

1. Pies will be judged on flavor, texture of crust, and general appearance.
2. All pies are to be two crusts.
4. Open to the public. (Use Fair Lane if you want to drop off your pie and leave)
5. Kind of pie must be on bottom of plate.

ARTICLE DESIGNATION

1. Apple (using fresh apples)
2. Cherry
3. Peach
4. Raisin
5. Berry
6. Grape
7. Other Fruit

A Best of Show ribbon in addition to premium will be awarded at judge's discretion.

CLASS 12 – SPECIAL MEN'S

PREMIUMS: \$4-\$3-\$2

Same rules and kind of pies apply for this class for men only. *(Write men's class on entry form & ticket).*

ARTICLE DESIGNATION

1. Apple (using fresh apples)
2. Cherry
3. Peach
4. Raisin
5. Berry
6. Grape
7. Other Fruit

**TUSCARAWAS COUNTY
 AGRICULTURAL SOCIETY
 MEMBERSHIP
 \$5 PER INDIVIDUAL
 ANNUALLY**

**Last day for sale of
 membership tickets is
 September 22, 2019**

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Millersburg North / Loan Annex.....	330-674-2524
Millersburg South.....	330-674-8888
Mt. Hope.....	330-674-4887
Sugarcreek	330-852-9999

COMING SOON TO KIDRON!

JUDGING: Sunday, September 15 at 6 p.m.

Check-In: Sun., Sept. 15, Noon - 5 p.m.

Release: After judging

Entry Deadline: August 9, 2019

CLASS 13 – SPECIAL BAKING CLASS

PREMIUMS: \$4-\$3.50-\$3

*All contestants for Class 13 must use the **STRAWBERRY MARGARITA CUPCAKE** recipe below.*

ARTICLE DESIGNATION: 1

SCORE FOR JUDGING

External Appearance	30 points
Internal Characteristics	40 points
Flavor True to Ingredients	30 points



Exhibitor to enter a plate of 4 cupcakes

Strawberry Margarita Cupcakes

FOR THE CUPCAKES

- 3 CUPS FLOUR
- 1 TABLESPOON BAKING POWDER
- ½ TEASPOON SALT
- 1 CUP (2 STICKS) UNSALTED BUTTER, AT ROOM TEMPERATURE
- 2 CUPS SUGAR
- 4 EGGS, AT ROOM TEMPERATURE
- 1 CUP BUTTERMILK
- 3 LIMES, ZESTED AND JUICED
- ½ TEASPOON VANILLA
- 2 TABLESPOONS + ¼ CUP TEQUILA

- 1 Heat the oven to 325° and line two cupcake tins with liners. Whisk together the flour, baking powder and salt in a medium bowl and set aside.
- 2 In the bowl of an electric mixer fitted with the paddle attachment, beat the butter and sugar together at medium-high speed for 3-4 minutes, or until light and fluffy. Add the eggs one at a time, beating well after each addition, and scrape the sides and bottom of the bowl as needed.
- 3 Combine the buttermilk, lime zest and juice, vanilla and 2 tablespoons of the tequila in a 2 cup measuring cup. With the mixer on low speed, alternately add the dry and wet ingredients in 2-3 batches, starting and ending with the flour. Mix until just incorporated.
- 4 Divide the batter evenly among the prepared tins. Bake for 18-24 minutes, or until a toothpick inserted in the center comes out with a few crumbs and the top springs back when touched lightly. Cool the cupcakes in the tins for 5 minutes. Transfer to a wire rack and brush the tops with the remaining ¼ cup tequila and cool completely before frosting.

FROSTING

- 1½ CUPS DICED STRAWBERRIES
- 4 EGG WHITES
- 1½ CUPS SUGAR
- GENEROUS PINCH OF SALT
- 1½ CUPS (3 STICKS) UNSALTED BUTTER, CUT INTO TABLESPOONS, AT ROOM TEMPERATURE
- 3-4 TABLESPOONS LIME JUICE
- 2-3 TABLESPOONS TEQUILA
- COARSE SALT, LIME WEDGES AND/OR STRAWBERRY SLICES, FOR GARNISHING

- 1 To make the frosting, puree the strawberries in a food processor and set aside. Combine the egg whites, sugar and salt in the bowl of a stand mixer set over a small saucepan of simmering water. Whisk constantly by hand until the sugar has dissolved. Test by rubbing the mixture between your fingers; you shouldn't feel any grittiness.
- 2 Attach the bowl to the stand mixer fitted with the whisk attachment. Begin mixing on low speed and gradually increase to high and whip until stiff peaks form. Continue mixing until the mixture is completely cool (test by feeling the bottom of the bowl) and light, fluffy and glossy. This should take about 10 minutes but may take longer.
- 3 Replace the whisk attachment with the paddle attachment. Set the mixer to medium-low and add the butter, 2 tablespoons at a time, mixing well between each addition. Once all the butter has been incorporated, increase to medium speed and beat until fluffy. Gradually add the strawberry puree and lime juice and tequila, and mix to combine.
- 4 Frost cupcakes as desired and sprinkle with coarse salt. Garnish with lime wedges and/or strawberry slices, if desired.

See page 30 for Non-Livestock Entry Form.