

FOR IMMEDIATE RELEASE
State Fair Season 2011-Cooking & Baking
Fair Dates: 9/9/2011 - 9/18/2011
Editor Note: Pre-registration deadline is 8/9/2011

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COMPETE FOR CASH AND A CAUSE IN THE SPOKANE INTERSTATE FAIR'S FLEISCHMANN'S YEAST BREAD BAKING CONTEST Prize Money Added for Whole Grain Category

Don't miss the 2011 Fleischmann's Yeast "Bake for the Cure" at the **Spokane Interstate Fair**, a nationwide recipe contest that celebrates bread baking and raises breast cancer awareness.

There's \$400 in cash prizes at the **Spokane Interstate Fair** (and each of 51 other official host fairs), plus \$3000 in national grand prizes. For each entry nationwide, ACH Food Companies Inc. also donates \$10 to Susan G. Komen for the Cure on behalf of contestants and its Fleischmann's Yeast brand.

Make any flavor or shape of baked good using any type of Fleischmann's Yeast. Themes and decorative presentations are encouraged. There's a main category (calling for any yeast bread) and a second "Whole Grain Bread" category.

The main category awards \$150 for first place, \$75 for second and \$50 for third. The "Whole Grain" category has a \$100 top prize and a new \$50 runner-up prize.

Judges choose the local winning recipes based on flavor (40%), texture (20%), appearance (20%) and creativity (20%). Each person can enter once per category. Contestants of all ages are welcome.

From all 1st place winning recipes, ACH Test Kitchens will pick one grand prize winning recipe from each of three regions: Northern, Central and Southern. National grand prizes will be awarded in January 2012.

For contest details and complete official rules, contact the **Spokane Interstate Fair** entry office at **509-477-2772** or visit the contest section of **www.spokanecounty.org/fair/sif/**.

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Try one of these ribbon worthy recipes and sign up at your favorite fair today! The Pesto Swirl Bread (Texas Tri-State Fair, Sheri Thurman, 1st Place) went on to win a \$1000 grand prize from Fleischmann's Yeast, as did the German Chocolate Ring (New Jersey State Fair, Dawn Dembrowski, 1st Place) and White Chocolate Cherry Bread (Colorado State Fair, Laura Milosavich, 1st Place).



Pesto Swirl Bread

(Fleischmann's Yeast Past Grand Prize Winning Recipes)

Prep time: 30 minutes; Rise time: 60 minutes
Bake time: 30 to 35 minutes. Makes 1 loaf

2-3/4 to 3-1/4 cups bread flour
1 envelope Fleischmann's® RapidRise Yeast
1 tablespoon nonfat dry milk
1 tablespoon sugar
1 tablespoon Spice Islands® Parsley Flakes
1-1/2 teaspoons salt
1/2 teaspoon Spice Islands® Garlic Powder
1-1/4 cups water
1 tablespoon butter OR margarine
1 tablespoon + 1/2 cup prepared pesto sauce

Combine 1 cup flour, undissolved yeast, dry milk, sugar, parsley, salt and garlic powder in a large bowl. Heat water and butter until very warm (120° to 130°F). Add to flour mixture; beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 1 tablespoon pesto sauce and mix well. Stir in enough remaining flour with a spoon to make a soft dough. Knead on lightly floured surface until smooth and elastic, about 6 to 8 minutes. Cover dough with towel and let rest on floured surface 10 minutes. Roll dough to 15 x 10-inch rectangle. Spread with 1/2 cup pesto sauce. Beginning at short end of each rectangle, roll up tightly as for jelly roll. Pinch seams and ends to seal. Place, seam sides down, in greased 9 x 5-inch loaf pan. Cover; let rise in warm, draft-free place until doubled in size, about 60 minutes. Bake at 375°F for 30 to 35 minutes or until done. Remove from pan; let cool on wire racks.

German Chocolate Ring

(Fleischmann's Yeast Past Grand Prize Winning Recipes)

Prep time: 40 minutes; Rise time: 50 to 60 minutes; Bake time: 30 to 40 minutes

1 cup semi-sweet chocolate chips, divided
1-1/4 cups flaked coconut, divided
3/4 cup chopped pecans
3 eggs
4 to 4-1/2 cups all-purpose flour
1 envelope Fleischmann's® RapidRise Yeast
1/2 cup sugar
1 teaspoon salt
1 cup milk
5 tablespoons butter, divided

Mix 3/4 cup chocolate chips, 1 cup coconut, pecans and 1 egg in a medium bowl; set aside. Combine 2 cups flour, undissolved yeast, sugar and salt in large mixer bowl. Heat milk and 4 tablespoons butter until very warm (120° to 130°F) and add to flour mixture. Beat until smooth; add 2 remaining eggs and beat for 2 minutes. Stir in enough remaining flour to form a soft dough. Turn onto lightly floured surface and knead until smooth and elastic, about 6 to 8 minutes. Cover and let rest 10 minutes. Roll dough into an 18 x 10-inch rectangle on a lightly floured surface. Melt remaining 1 tablespoon butter and brush over dough. Spread with reserved chocolate-coconut mixture. Roll up dough jelly roll style, starting from the long side; pinch seam to seal. Place dough seam side down on a greased baking sheet. Form a ring by pinching the ends together. With sharp scissors, cut from outside edge to two-thirds of the way toward center of ring at 1-inch intervals. Separate strips slightly to allow filling to show. Cover and let rise until doubled in bulk, about 50 to 60 minutes. Bake in a preheated 350°F oven for 30 to 40 minutes or until golden brown. Sprinkle with remaining 1/4 cup chocolate chips; let stand for 5 minutes. Spread melted chips; sprinkle with remaining 1/4 cup coconut. Carefully remove from pan to a wire rack to cool.

White Chocolate Cherry Bread

(Fleischmann's Yeast Past Grand Prize Winning Recipes)

Prep time: 30 minutes; Rise time: 55 minutes

Bake time: 25 to 30 minutes. Yield: 2 loaves

Bread:

1/2 cup maraschino cherries, drained (reserve juice)

3/4 cup plus 2 tablespoons water

1 teaspoon almond extract

2 tablespoons butter OR margarine

2 tablespoons sugar

1 teaspoon salt

3-1/4 cups bread flour

2-1/4 teaspoons Fleischmann's Bread Machine OR 1 envelope Fleischmann's RapidRise Yeast

Filling:

1/2 cup chopped white chocolate baking chips

1/3 cup chopped slivered almonds

2 tablespoons sugar

2 tablespoons butter OR margarine, softened

1/4 cup maraschino cherries, cut in half and well drained

Glaze:

1/2 cup powdered sugar

2 to 4 teaspoons reserved cherry juice

1 egg slightly beaten

Add the bread ingredients in the order given (or the recommended order for your bread machine) to the machine pan. Select Dough/Manual cycle. Do not use delay cycles. After bread machine turns off, remove dough from machine and place on lightly floured surface; cover. Let rest for 10 minutes. Mix white chocolate baking chips, almonds and sugar in a small bowl. Grease a large baking sheet (or 2 baking sheets). Divide dough in half. Roll each half into a 12 x 9- inch rectangle. Spread 1 tablespoon butter over each rectangle. Sprinkle with half the white chocolate mixture and cut cherries. Press into dough. Roll up dough from long side. Pinch loaf to seal bottom and ends. Place on baking sheet(s). Cover and let rise in warm place about 45 minutes or until double. Brush with egg. Bake on center rack of preheated 350°F oven for 25 to 30 minutes or until golden brown. Note: if using 2 baking sheets, switch the position of the sheets half way through baking. Transfer loaf to wire rack placed on top of waxed paper. Cool. Mix glaze ingredients until smooth and of desired consistency. Drizzle each loaf with glaze. Recipe tip: A 10-ounce jar of maraschino cherries contains just enough cherries and juice for this recipe!

About Susan G. Komen for the Cure



Nancy G. Brinker promised her dying sister, Susan G. Komen, she would do everything in her power to end breast cancer forever. In 1982, that promise became Susan G. Komen for the Cure and launched the global breast cancer movement. Today, Komen for the Cure is the world's largest grassroots network of breast cancer survivors and activists fighting to save lives, empower people, ensure quality care for all and energize science to find the cures. Thanks to events like the Komen Race for the Cure, we have invested nearly \$1 billion to fulfill our promise, becoming the largest source of nonprofit funds dedicated to the fight against breast cancer in the world. For more information about Susan G. Komen for the Cure, breast health or breast cancer, visit www.komen.org or call 1-800 I'M AWARE.

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ARE YOU THE NEXT CHOCOLATE CHAMPION?

Find out in the Ghirardelli Chocolate Championship at the Spokane Interstate Fair



If you cheer for chocolate, check out the 2011 Ghirardelli Chocolate Championship at the **Spokane Interstate Fair!** The competition calls for tempting treats, cakes and desserts featuring decadent Ghirardelli chocolate. From individual sweet snacks, to rich desserts that can serve a party, anything that delivers the intense flavor of Ghirardelli chocolate is welcome!

Make your entry with at least one all natural Ghirardelli baking product (chocolate chips, bars and/or cocoa) and up to 10 other ingredients.

First and second place finishers win \$150 and \$50 respectively. The top three winners, plus one random contestant each take home a Ghirardelli gift basket.

Judges choose winners based on chocolate taste (40%), originality/creativity (30%), appearance (20%), and ease of preparation (10%). Ages 18 or older may enter; limit one entry per person.

As a warm up, try this delicious Magic Cookie Bar recipe. For baking tips, recipe ideas and product information, go to www.ghirardelli.com.

Entries are judged at the fairgrounds. For complete contest guidelines and entry information, contact the **Spokane Interstate Fair** entry office at **509-477-2772** or visit the contest section of www.spokanecounty.org/fair/sif/.

MAGIC COOKIE BARS

2 cups Ghirardelli Semi-Sweet Chocolate Chips

1/2 cup butter or margarine

1-1/2 cups graham cracker crumbs

1 (14 ounce) can sweetened condensed milk

1-1/3 cup flaked coconut

1 cup chopped nuts

Preheat oven to 350 degrees F (325 degrees F for glass dish). In 13 x 9-inch baking pan, melt butter in oven. Sprinkle crumbs over butter; pour sweetened condensed milk evenly over crumbs. Top with remaining ingredients; press down firmly with fork. Bake 25 minutes or until lightly browned. Cool. Chill if desired. Cut into bars. Store covered at room temperature. Yields: 24 to 36 bars.

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Can You Create a Prize Worthy Pie?

Come compete in the Karo "Perfect Pie Contest," a recipe contest at the **Spokane Interstate Fair**. Perfect a family favorite or dream up something deliciously new.

Any style, size or type of dessert pie is welcome. You can feature creamy custards, amazing meringues or fancy fruit-filled creations. Pies can be baked or "no bake" recipes. Simply use the natural sweetness of Karo Syrup (Light or Dark, both with zero grams high fructose) and any other ingredients, including crumb bottoms, refrigerated pie crusts and other base pie forms. Preparation methods are wide open.

The top three finishers win local cash prizes and awards. First place is worth \$150 cash; second is \$50; third is \$25. Bakers prepare their pies at home and deliver them to the fair for judging. Entries will be judged equally on taste (flavor), texture (filling), creativity (originality), and presentation (appearance). Each person may enter one pie per fair.

To get those juices flowing, try this delicious Pumpkin Pecan Pie and create your own entry.

For contest details and complete official rules, contact the **Spokane Interstate Fair** entry office at **509-477-2772** or visit the contest section of **www.spokanecounty.org/fair/sif/**.

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Pumpkin Pecan Pie

4 eggs, divided	1/8 teaspoon Spice Islands® Ground Cloves
1 cup canned solid pack pumpkin	2/3 cup Karo® Light Corn Syrup
1 cup sugar, divided	2 tablespoons butter, melted
1/2 teaspoon Spice Islands® Ground Saigon Cinnamon	1 teaspoon Spice Islands® Pure Vanilla Extract
1/4 teaspoon Spice Islands® Ground Ginger	1 cup coarsely chopped pecans
	1 (9-inch) unbaked or frozen deep-dish pie crust

Preheat oven to 350°F. Combine 2 eggs, pumpkin, 1/3 cup sugar, cinnamon, ginger and cloves in a small bowl. Spread mixture evenly in bottom of pie crust. Beat remaining 2 eggs slightly in a medium bowl. Stir in corn syrup and remaining 2/3 cup sugar, butter and vanilla until blended. Stir in pecans. Carefully spoon over pumpkin mixture. Bake 50 to 60 minutes or until filling is set around edge. Cool completely on wire rack. Prep Time: 10 minutes; Cook Time: 50 to 60 minutes; Yield: 8 servings